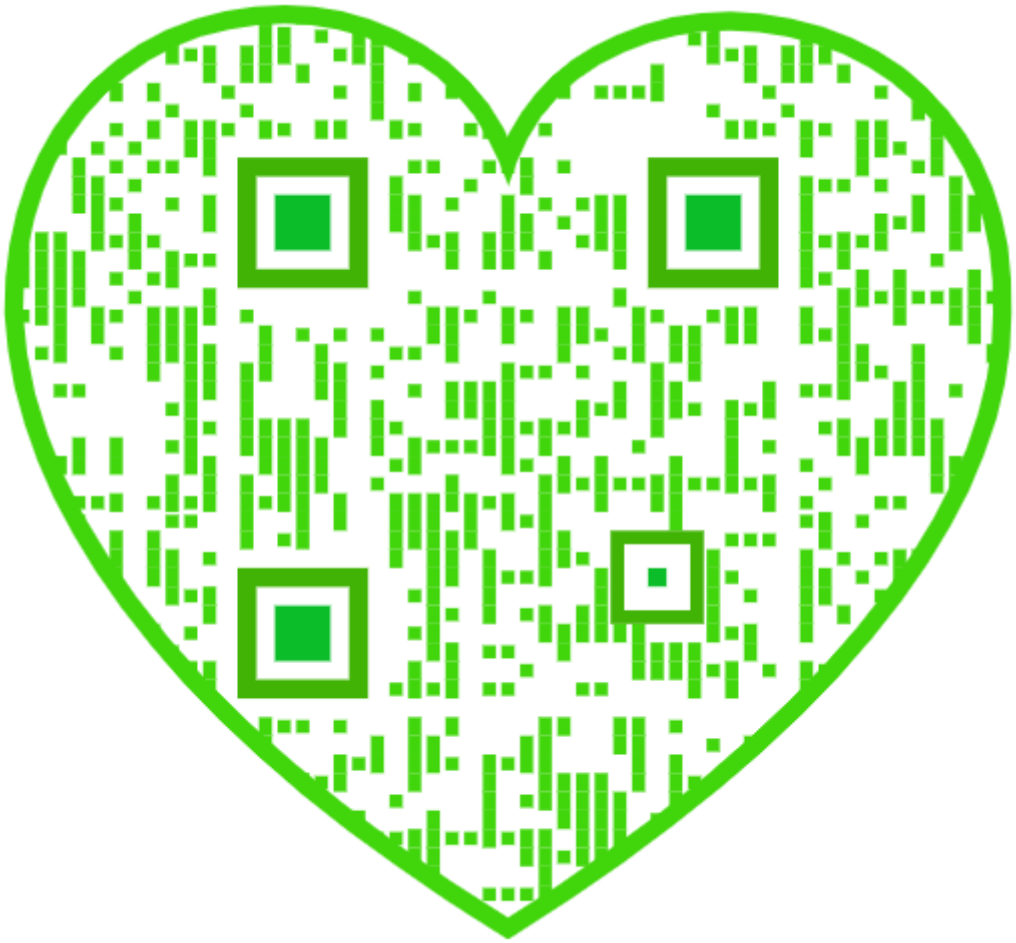
MODERN PRACTICAL BAKING

BROOKS



MODERN PRACTICAL BAKING

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PRACTICAL BAKING

BY

WILLIAM H. BROOKS

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International Cake Expert, Author of the Pastry Chef and Contributor to the Leading Trade Journals.

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PREFACE

It is with considerable pleasure that I present this revised peace-time edition of Modern Practical Baking and sincerely hope that it will be as well received as were the preceding editions of this work. Since the last edition was published a vast change has taken place in the retail bakery. Modern manufacturing and merchandising methods have been applied in the form of traveling reel ovens and spotless stores and this old and honorable trade has been raised to a position of importance undreamed of a few years ago. In developing it has attracted the best type of merchant, who in turn has applied more systematic methods than those that have prevailed hitherto. In line with this development the so-called quality standards have been raised and new ideas and formulas are now in use.

In this book particular attention has been paid to formulas applicable to this new development in our industry and this revised edition contains formulas that have made many of these stores justly famous. French pastry stores have gained in popularity in recent years and Danish pastry is almost as equally well known. Both branches have been fully covered in this book.

Another new departure is the inclusion of several chapters on bread and doughnuts. The bread formulas are on a par with the other formulas contained in this book as to quality. The doughnut formulas are also the best of their kind. As in previous editions, a free service is offered any purchaser of this book in so far as the adjustment of any formula is required to conform to local climatic conditions, or raw materials.

WILLIAM H. BROOKS.

CHAPTER 1

BREAD AND ROLLS

It is not my intention to deal with the technical phases of the following formulas, but to offer to the trade a number of successful, thoroughly tested and well balanced formulas which have won and held trade in hundreds of successful retail stores throughout the country. It has always been my contention that the proper place for testing flour and other raw materials is in a properly equipped laboratory where every facility is available for securing accurate results. It entails too much labor on the part of the retail baker to attempt this work in addition to operating his business. Laboratory facilities for the testing of flour are available in any city of importance, where tests are made at a very moderate charge. Various yeast concerns, trade journals, etc., also offer service in this respect, so why not concentrate on the manufacturing and merchandising of the baked goods rather than upon the technical phase of the business? However, usually the practical baker is able to determine to his own satisfaction by "feeling" the flour its tendency to hardness or softness as the case may be, sufficiently well in any case to govern his decision as to its suitability for the various types of goods. This, in addition to a practical baking test, which after all is the test most worth while, should be sufficient evidence to determine its value in his shop. The proper thing for any retail baker to do is to purchase a small quantity of flour of any brand that is new to his shop and subject it to a careful baking test before purchasing in quantities. Any mill with confidence in its product will usually agree to shipments of one or two barrels, for the purpose of determining its value. If satisfied stick to this brand, provided the quality is maintained. It is well to remember that the baker is often tempted to change his flour and that first order prices and prices for subsequent orders are not always consistent, discounting the fact that meanwhile prices may have been raised or lowered, as the case may be. Quality and service generally go together and are not usually secured at the lowest price.

Results I favor have always been obtained through the use of hard spring wheat flour in the proportion of 60 per cent to 40 per cent of rich soft winter wheat. In simple terms, the hard wheat for volume and the soft winter for color and flavor and to "break" the toughness of crumb which results from the use of hard wheat flour.

Technically, or from the bakery chemist's findings with whose viewpoint I am very familiar, some of my formulas may be scientifically wrong in some small particular, but I have always sought results and in seeking have not traveled the well beaten path familiar to so many, and I am sure that one or more of the many formulas submitted

will fit your shop and guarantee the results which good merchandise most surely brings.

The following formula is given first place, as the use of this formula in one of a number of retail stores I operated some years ago resulted in the most phenomenal sales of bread I have ever seen during my experience in the trade.

White Bread No. 1

Straight Dough—140 pounds hard wheat flour, 56 pounds soft wheat flour, 10 pounds mashed potatoes, 2½ pounds malt extract, 4 pounds salt, 3¼ pounds yeast, 4 pounds sugar, 7 pounds pure lard, 6 gallons fresh whole milk, 62 pounds water (7¾ gallons). Temperature of water 78 degrees; shop temperature 80 degrees.

Method—Place milk, water and mashed potatoes in machine, reserving about 10 pounds of water to be divided between two pails for dissolving salt and yeast. Add salt solution and sugar, mix thoroughly with flour. Run machine for two minutes. Add malt and yeast. Run for five minutes more, then add shortening. Complete mixing. Total time of the mixing approximating eighteen minutes. Time first punch, 2¼ hours; time second punch, 30 minutes; 5 minutes and take to the bench. Bake in even temperature 425 to 450 degrees. On no account bake in too hot an oven.

White Bread No. 2

140 pounds hard wheat flour, 56 pounds soft wheat flour, 10 pounds condensed milk (sweetened), 4 pounds salt, 3¼ pounds yeast. 2¼ pounds malt extract, 2 pounds sugar, 7 pounds pure lard, 108 pounds water.

Method—As for white bread No. 1.

White Bread No. 3

140 pounds hard wheat flour, 56 pounds soft wheat flour, 2¼ pounds buttermilk powder, 3¾ pounds salt, 1 pound malt extract, 5 pounds sugar, 6 pounds lard, 2½ pounds yeast, 116 pounds water.

Method—Place salt, water, sugar and buttermilk in mixer. Place yeast in pail with 10 pounds of water reserved for same and mix thoroughly. Start mixer and add flour. When operating 2 minutes add malt and yeast. Run 5 minutes, then add shortening. Mixing time approximately 18 minutes. Time first punch 2½ hours (approximately); time second punch 1 hour; 5 minutes then take to bench.

White Bread No. 4

Special Home-made Loaf—140 pounds hard wheat flour, 56 pounds soft wheat flour, 8 pounds sugar, 8 pounds pure lard, 3½ pounds yeast, 4½ pounds salt, 116 pounds water. Temperature of shop 80 degrees. Temperature of water 78 degrees.

Method—Place water in machine, add sugar and salt, then flour. Run mixing for 2 minutes, add yeast thoroughly dissolved in small amount of water. Lastly add shortening 3 minutes before completion of mixing. Run mixer 18 minutes from start to finish. Time first punch, 2 hours; time second punch, 35 minutes; 15 minutes then take to bench.

White Bread No. 5

Fast Dough—Flour, one-half hard winter wheat and one-half hard spring wheat, 100 pounds; water, 54 pounds (approximately); salt, 1¾ pounds; yeast, 3 pounds; sugar, 2 pounds; malt extract, 1 pound; milk (condensed) 4 pounds; shortening, 3 pounds. Temperature when leaving mixer, 78 degrees F.

Fermentation—First rising, 40 minutes; second rising, 20 minutes; to the bench in 10 minutes. The temperature of the proof box 85 degrees F. The temperature of the oven should be approximately 500 degrees F. You will get better results by baking this bread in a hot oven. Give the loaves a short proof in the pans. You will be able to get just as much volume if you depend upon the spring in the oven. By getting your volume in the oven you will get a loaf of bread having a good colored crust, velvet texture and a good colored crumb.

White Bread No. 6

Special Dough for Snowflake Biscuits and any form of Pan Rolls —100 pounds spring wheat high patent flour, 1 pound malt extract, 2¼ pounds salt, 4 pounds yeast, 3 pounds condensed milk, 10 pounds pure lard, 2½ pounds potato flour or mashed potatoes, 63 pounds water. Temperature of room, 80 degrees. Temperature of water, 80 degrees. Allow to come up full first time. Well up second time. Ten minutes and take to bench. Work off fast on the bench.

This will give a full-flavored, very light roll, and will stand a thorough baking in the oven. It is particularly suitable for use with small fluted open pans for baking in revolving oven, as it replaces to a great extent the hard German or French roll of the hearth type oven.

Pan Rolls

Pan rolls or so-called yeast raised biscuits or biscuit bread, crescents, etc., in fact, any form of roll with a moderately hard crust can be made from the foregoing formulas. In the case of crescents or twists it is necessary to wash them before baking with a "glaze" made of eggs and milk. A corn starch glaze is also very effective, and is made as follows: 2 ounces corn starch, 1 quart water, ¼ ounce salt. Bring to a boil. Wash over rolls one minute before taking from oven.

A sponge dough is more suitable for Parker House rolls, although a very delicious roll can be produced by adding 1 egg and 2 ounces of additional shortening to each 10 pounds of dough of any of the foregoing bread formulas.

Genuine Whole Wheat or Graham Bread

The manufacture and sale of genuine whole wheat bread presents wonderful possibilities to the man capable of realizing the value of propaganda that has been distributed through such well-known advocates of its use as Dr. Wiley and others. Millers look upon it with disfavor as its increased use would eliminate the sale of by-products, such as bran and middlings, for which they usually find a ready and profitable market. Possibly there is not a single mill that has sufficient demand or has attempted to create big enough demand to justify it in arranging its machines for manufacture on a large scale. Never-

theless, the demand is always present, as was amply demonstrated by me some years ago when I ran a mill exclusively on a flour of this type and disposed of it through the medium of stores I was operating at that time.

Take all Dakota, Kansas, or any hard wheat flour. The whole of the wheat berry is milled as for ordinary flour. After the bran separation has been made this is run through the rollers several times so that it is considerably finer than usual. The glutenous qualities of the hard wheat flour have sufficient "carrying" power to offset the non-glutenous qualities of the bran and "middlings," the resultant loaf having a fair volume and texture. The re-milling of the bran flakes also relieves the extremely porous nature which is so prevalent in the average Graham loaf or whole wheat loaf of bread.

The trouble in the past has been as above stated that the millers have made no attempt to cater to this business. The average Graham flour is the "offal bin" of the mill and contains too much low grade flour in the milling of the high patents to ever permit its use as a straight flour. Therefore the baker has been compelled to blend it with hard wheat flours, "dope" it with molasses and other agents until it resembles anything but a whole wheat flour and cannot be conscientiously sold as such. Instead of "doping" it with molasses an ideal flour should contain the elements in a pure form to obtain the golden brown crumb so much desired. For instance, 75 per cent Dakota wheat, 25 per cent Northern Turkey red wheat.

If the baker cannot induce his miller to furnish a flour of this type, wheats of this kind are available and with the aid of an inexpensive mill (I think this costs about $150 to $200 at the present time) he can mill his own flour very inexpensively and have all the advantages of exclusiveness of product.

An ideal whole wheat bread is made as follows: 100 pounds whole wheat flour, 2 pounds salt, 1½ pounds malt extract, 3 pounds brown sugar, 1½ pounds yeast, 56 pounds water. Temperature of room, 80 degrees; temperature of water, 78 degrees.

Time for mixing of dough to first punch, approximately 2 hours. Allow to stand 30 minutes and take to bench.

Make up—Bake in covered sandwich pans, or special fluted pans to give it close grain. Give medium short proof before baking.

Fig, whole wheat, bran and raisin whole wheat bread can be made by adding 30 to 40 pounds of figs and raisins to the above. Blended figs and raisins are a nice combination.

Raisin Bread

A special raisin bread (exceptionally fine), is made as follows:—100 pounds hard wheat flour, 10 pounds condensed milk, 7 pounds pure lard, 5 pounds sugar, 50 pounds Sun-Made seeded raisins (medium size), 1/3 ounce almond flavoring extract, 1½ pounds salt, 55 pounds water, 3 pounds yeast. Temperature of room, 80 degrees; temperature of water, 90 degrees.

Method—Separate the raisins by sprinkling with about 1 quart of warm water and allowing to stand over night, or do this a few hours previous to mixing the dough. This is best accomplished by placing the raisins in a wooden tub, sprinkling with water, then turning over

occasionally with a large wooden spatula. A small proportion of small, seedless raisins in place of the seeded raisins is sometimes desirable, but do not overlook the fact that the large raisins possess the flavor desired and are usually much cheaper. Place water, condensed milk, flavoring extract, salt and sugar in the machine. Add flour and start to mix. After two minutes add yeast dissolved in water. About two or three minutes before completion of mixing add melted lard and raisins. Thoroughly incorporate the raisins without over-mixing, and thereby breaking up the raisins unnecessarily. The dough should be on the soft side so that the raisins are not broken. It should also be kept warm, as the dough will otherwise stiffen up considerably, and if cool, it will retard fermentation to a great extent on account of the quantity of raisins in the mix. Keep the dough on the young side.

Once up "full" is sufficient, then 25 to 30 minutes and then to the bench. Scale into pieces 14 to 20 ounces (no larger) and use long, narrow pans. Give medium proof and bake in oven 400 to 425 degrees.

Fruit Nut Bread

Take one-half of the preceding raisin bread formula. At the first knockdown incorporate 10 pounds whole almonds, 3 pounds walnuts, 2 pounds orange peel, 1 ounce nutmeg.

Allow to prove in the trough 35 to 40 minutes, then scale into pieces 2½ pounds in weight when put on the bench allow to prove, then place in 1½ pound sandwich bread pans. Give good proof and bake in oven about 375 degrees. If baked in revolving oven, see that pans are protected on bottom, and if on shelf oven double pan. This makes a very delicious nut loaf.

Coffee Wreath

Poppy Seed Strudel

Apple Slices

CHAPTER 2.

DANISH PASTRY AND COFFEE CAKE

A large variety of coffee cakes are prepared from this dough. Pretzels, butter horns, snails, wreath cakes, and all the various shapes usually made from French pastry dough can be applied to coffee cake of this class. Quite a good deal of the sale success depends upon the various fillings used. These should be tasty and used in sufficient quantity so that the flavor permeates all of the dough.

It is very essential that the dough should be kept as cool as possible after the shortening has been rolled in, so that the layers of dough are separated by very thin layers of shortening. If the dough is at all warm, it has a tendency to oil the dough and the efficiency of the shortening as a dividing and raising medium is partially destroyed.

Nuts of various kinds used in fairly liberal proportions add to the attractiveness of this style of coffee cake. Cream fillings can also be used to advantage both as a filler and for decorative purposes.

This dough is improved by using additional shortening, but should not exceed 2½ pounds to the one quart of liquid.

Almond paste used in the proportion of one-half pound to the quart of liquid improves the flavoring and eating qualities of this coffee cake. Almond paste fillings are also very popular, and can be made of any richness desired, by using almond paste and sugar as a base and working in cake or cookie crumbs, which will bring it down to any degree of quality.

A moderately rich filling would be composed of the following: 6 pounds cake crumbs, 1 pound almond paste, sugar to taste, 1 pound orange and lemon peel chopped very fine, 1 pound chopped peanuts, the grating of six lemons, 1 ounce cinnamon, ½ ounce allspice, 1 ounce salt.

This formula can be used as the base for a number of fillings.

Danish Pastry or Coffee Cake No. 1

One quart milk (ice cold), 8 ounces yeast, 8 ounces sugar, 4 eggs. Sufficient strong flour to make a fairly free dough.

Method—Roll this out as for French pastry, spread over two-thirds surface 1 pound of firm shortening and 1 pound butter, roll out twice, allow to rest for about 15 minutes then roll out twice more, cutting into various coffee cake forms and using the following fillings:

Vanilla Cream—1 quart milk, 5 eggs, 8 ounces sugar, 4 ounces flour, vanilla flavoring. This is a cooked cream. The milk is first placed on the stove and brought to a boil then balance of ingredients mixed together and stirred in the milk. Stir over the stove until it thickens.

Almond Masse—1 pound almond paste, 1½ pounds sugar. Sufficient eggs to make it of a consistency so it will spread very easily.

Butter Masse—1 pound butter, 1 pound sugar rubbed to a light cream.

Apricot Jelly—1 can apricots (approximately 6 pounds), rub through a fine sieve. Cook with 6 pounds sugar allowing five minutes from time it starts to boil.

These fillings can be reduced in quality by adding sugar syrup and cake crumbs. Various other flavors can be worked out by blending the various fillings. This is a matter for the bakery operator to determine.

Danish Pastry or Coffee Cake No. 2

Special Rolled In Coffee Cake—1 quart eggs, 2 pounds sugar, 2 pounds shortening, 3 ounces salt, 5 ounces yeast, 2 quarts milk, 2 quarts water, ¼ ounce mace, strong flour, lemon and orange flavoring.

This is a straight dough. The approximate time up to first punch will be 2½ to 3 hours. Knock down, roll out on bench and roll in 4 ounces of butter to the pound of dough. I would advise the use of half oleomargarine and half butter. These should be mixed together thoroughly before this is rolled into the dough.

This can be used as a base for filled coffee cake of all kinds. Also can be used for tea rings and other coffee cake of this type. Based on present prices this should retail at not less than 50 cents per pound.

Rolled in Coffee Cake or Danish Pastry

One quart milk and water, 2 eggs, 8 ounces sugar, ¼ ounce salt, 4 ounces yeast, 2 ounces shortening, little mace and lemon oil, 75 per cent hard wheat flour, 25 per cent soft wheat flour.

This dough is mixed similarly to first coffee cake dough. Allow this dough to rise until very full, then knock down, allow to come up half way the second time. Now roll the mass of dough to one-half inch in thickness on the bench. Spread over two-thirds of the surface 1½ pounds of very firm shortening, double and roll as is usually done with French pastry. Keep in cool place for 15 minutes, then give two or three additional rollings.

Sweet Dough or Coffee Cake

Five quarts milk, 5 quarts water, 5½ pounds sugar, 7 pounds shortening (2 pounds butter, 5 pounds Selex shortening), 1 pound yeast, 5 ounces salt, egg coloring, flavoring, mace and lemon, 10 eggs.

Sponge Dough System Method—Heat 8 quarts of milk and water to a temperature of 90 degrees; dissolve the yeast in lukewarm water; make a thick sponge batter using about 25 pounds of strong flour. This should be about the consistency of a soft dough. Allow this to rise and drop about one-fourth inch, then mix in the balance of the ingredients. Allow this dough to come up once very full, the second time up about three-fourths, and the third time about 15 to 20 minutes; then divide into sections for the various varieties of coffee cake.

The selling price for this coffee cake per pound, plus the fillings, should average 35 to 40 cents per pound, with 35 cents as the minimum selling price per pound. The price should be set to conform to the scale weight in dough and not baked weight.

Coffee Cake Goods and Sweet Dough

Coffee Cake for General Purposes—This dough can be used as a base for snails, wreath cakes, plain buns, finger rolls, and a general line of coffee cake.

For a straight dough coffee cake, weigh down the following: 1 quart of milk and water heated to 90 degrees, 8 ounces sugar, 12 ounces shortening, 2½ ounces yeast, 2 eggs, ¼ ounce salt, little mace and lemon oil, strong flour, make a fairly soft dough.

Quantities of coffee cake dough are usually referred to and measured by the quart of liquid, therefore in ordering any quantity of coffee cake, orders are placed for one, two or three, or as many quarts as required.

When mixing large quantities of coffee cake reduce the amount of yeast per quart. Thus a 12 quart batch would take 12 ounces to 16 ounces to properly ferment within a reasonable time.

General method for preparing coffee cake dough as follows: Shortening and sugar are rubbed to a light cream, the spices added, then the yeast is dissolved and added to the liquid; flour and salt added, and lastly creamed shortening and sugar. This is allowed to raise to full proof, similar to the proof given a bread dough, then knocked down and allowed to prove a second time. This dough is usually taken on the third time up and worked into the desired shapes.

Apple, Peach, Plum, Cake, Etc.

For individual apple cake, line some layer cake pans with the sweet dough. Arrange some apples divided into eight pieces on top of the dough. Prove a little, then sprinkle over a little cinnamon sugar. Bake with a round of stiff paper, cut to the size of the pan, on top. This should be greased slightly. When baked let stand with the paper cover over a few minutes before removing. Brush over while warm with hot apricot jelly. For large apple cake proceed in the same way as for the individual size. For peach, plum, etc., line the pans as for apple cake and arrange the fruit as neatly as possible. For peach cake cut the peaches into quarters and arrange them into a gradually narrowing circle to the center. Prove and bake. Wash with hot apricot jelly when coming from oven. Proceed in the same way with the plums.

Apricot Cake

For apricot cake pin out a piece of plain coffee cake dough the length and width of a baking sheet and ½ inch thick. Place this on a greased baking sheet. Give about half proof, then make some impressions in the dough with the top of a tea biscuit cutter an equal distance apart. Place half a preserved apricot within each impression and granulated sugar over the whole. Finish proving and bake. Cut in pieces to retail at 30 cents each.

Walnut Rolls

For walnut rolls pin out a piece of dough as for snails, brush over some warm butter and sprinkle over pretty thickly a mixture composed of crushed walnuts and powdered sugar in equal proportions. Roll up and make the closing hold with a little egg wash. Cut into pieces to weigh 2½ ounces each and place 7 in a round pan which has been heav-

ily greased and then well dusted with brown sugar. Prove and bake. Turn upside down as they come from the oven. Retail at 30 to 40 cents the ring, according to the locality.

Butter Scotch Buns

A very delicious coffee cake is made by rolling a piece of dough to ¼ inch in thickness. Cream together 3 pounds of brown sugar, 1 pound of shortening, and 1 pound of butter to a very light cream. Spread this thinly over the whole sheet of dough and sprinkle over either roasted chopped nuts or chopped walnuts. Roll up the dough as for snails, and close the dough by washing the end with egg wash. Grease some round pans rather heavily with butter, and shortening, in equal proportions, and dust out with sifted brown sugar. Cut out in sections as for snails and place with the cut end to the pan and 6 or 7 in each pan. Prove until almost double in size, then bake on flat baking sheet in moderate oven. Turn out of the pans while still hot. The combination of shortening and sugar will give these buns a very nice glaze, in fact, a candy is formed in the oven.

Apricot Jelly

To prepare the jelly for brushing over apple cake, etc., weigh down the following: 10 pounds apricots, strain these through a coarse sieve, place in a copper kettle and to this add 10 pounds granulated sugar. Bring to a boil and allow to boil steadily for 25 minutes.

Cheese Cake

Line some layer cake pans with deep sides with sweet dough. Prove for 15 to 20 minutes, then trim the edges and prepare the following: 4 pounds sugar, 2½ pounds shortening (part butter), 7 ounces corn starch, juice and grating of 7 lemons, 24 eggs and 8 pounds cheese. Rub the shortening and sugar to a light cream, beat up the eggs and add in three separate quantities, beat well after each addition, add the corn starch, then the juice and grating of lemons, lastly cheese. Fill the pans almost level, sprinkle over a few currants, then a dust of cinnamon. Bake in medium oven.

Cheese for Cheese Cake

The cheese is prepared by allowing milk to get sour and lumpy in the can. This requires at least 3 to 4 days in the winter time, but in real hot weather 1 or 2 days will do the trick. Pour this into a clean flour sack and hang up for 2 or 3 days, then press through a fine sieve before using.

Streuhsel Buns

Break off pieces of dough to scale 10 to the pound. Roll up round, then oval in shape. Pin out to ¼ inch in thickness and place to touch on a baking sheet. Wash with eggs and prove. Before baking sprinkle over thickly a mixture composed of the following 1 pound shortening (part butter), 1 pound sugar, a little vanilla and cinnamon, 2 eggs, 2 pounds flour. Cream together the shortening and sugar, add the eggs and flavoring. Rub in flour lightly. Bake in moderate oven. For large Streuhsel cake weigh off into pieces scaling at 12 ounces.

Pin out to ½ inch in thiekness and proeeed in the same way as for Streuhsel buns.

Nut Rolls

Pin out a pieee of dough as for snails, wash with butter and sprinkle over a little cinnamon sugar, chopped almonds and raisins, fold the two ends into the eenter, wash with butter and lap one end over. This should leave a picce of dough 6 inches wide. Cut into pieces ½ inch wide. Give a little twist as for eoffee rings and plaee together on the pan. Wash with egg, prove and before baking sprinkle over a few chopped almonds. Wash with water ieing when partly cool.

Poppy Seed Strudel

Pin out a picee of dough oblong shape and spread over evenly a mixture composed of the following: 1 pound almond paste, ½ pound erumbs, 1½ pounds poppy sced (ground), suffieient eggs to make into a paste that will spread easily. Roll up, wash the end with egg to make the closing hold. Flatten out a little and cut into strips the length of a baking sheet. Wash with egg wash, prove and bake. When baked wash with water ieing and eut slantwise into portions 1½ inehes wide.

Coffee and Tea Rings rolled in Butter

For bakers who eater to a high elass trade and are looking for something exceptionally good along these lines, would reeommend the following as likely to fill the bill. Very few bakers are familiar with rich butter doughs, but when onee the proper handling of these doughs is mastered there is nothing in the eoffee eake line to equal them for quality. The doughs for this purpose are usually made rieh with eggs and sugar in the first plaee. Then after proving a little the butter is rolled in as for pastry. In summer time in a rich dough where as high as 4 pounds of butter to 8 pounds of dough is used it is neeessary to keep in the ieebox or over iee until working off. Three pastry turns are sufficient for a rieh dough with an interval of half an hour between turns. This is the usual way of running all rieh butter doughs. Rich almond paste fillings are used for making the higher prieed eoffee rings, one or two of whieh are given. For a eoffee ring to sell at 25 and 30 eents each, prepare a dough from the following: 15 quarts milk, 4 quarts eggs, 9 pounds sugar, 6 pounds butter and lard, 6 ounces salt, 3 pounds yeast (young dough) flour, knoek down in 2 hours, then take in 15 minutes. To every 20 pounds of dough roll in 2½ pounds butter, give one pastry turn and work off quiekly in the usual way.

For higher prieed rings roll in a little more butter and sprinkle over a few chopped almonds, before baking. Wash with water ieing when partly cool.

Almond Flaked Tea Rings

One quart milk, ½ pound sugar, 1 quart eggs, 5 ounces yeast, little salt, dough up soft. Roll in 3 pounds butter to 9 pounds dough. Scale dough 1 pound 2 ounees eaeh piece and 14 ounces of filling.

Filling for Almond Flaked Tea Rings

One pound sugar, 1 pound almond paste, 5 eggs, 1½ pounds raisins. Rub the almond paste smooth with the eggs, add the sugar, then the

raisins. Pin out the dough and cut into oblong shaped strips. Take a piece of the filling (14 ounces) and roll into a long strip and place down the center. Wash one end of the dough with egg wash and roll up to completely envelop the filling. Prove and sprinkle over a few chopped almonds. Bake and when partly cool, frost with white icing.

Zwieback

Roll out some sweet dough, French bread style, but a little thicker, prove and bake. When a day old cut into slices ½ inch thick, place together on a baking sheet and toast in a brisk oven.

Fancy Zwieback

Roll up the sweet dough into small rolls 3 inches long, and 1 inch wide, place in rows and close together on a baking sheet. Prove and bake. When a day old cut into slices, dip lightly into a mixture of half egg and milk, then into Streuhsel crumbs or flaked almonds.

Almond Zwieback

Before toasting spread the slices with a mixture prepared from the following: ½ pound almond paste, ½ pound sugar, 6 or 7 whites of eggs. Rub all together well, spread thinly on toast.

CHAPTER 3.

DOUGHNUTS, FRIED CAKES OR CRULLERS

The world war forever fixed the place of doughnuts, but it remains for the baker to see that their present popularity is never in jeopardy. An old industry was given a new lease of life when our boys returned from "over there" and the advertising that this popular and distinctly American confection has received since that time has been phenomenal. So much so that I feel justified in devoting several pages of this book to exclusive formulas that have won a national reputation for quality. Each one of the following formulas is a winner, and the quality may be determined in the order in which the formulas follow.

Special Doughnuts

These doughnuts should be dusted with powdered sugar after they are cooled, with which has been sifted a little cinnamon. The formula is as follows: 6 pounds sugar, 5 ounces butter, 1 quart egg yolks (either fresh or frozen), 4 quarts whole milk, 17 pounds soft winter wheat flour, 12 ounces baking powder, 3 ounces salt, 2 ounces nutmeg, 1 tablespoon vanilla, 1 tablespoon lemon.

Fry in grease or oil with butter oil flavoring added. These doughnuts are very high grade and can be sold in boxes of one-half dozen or dozen. A very neat way of packing is to place same in a cardboard box lined with glassine paper. These doughnuts retail anything from 35 cents to 45 cents per dozen and sometimes higher than that.

Doughnuts, Fried Cakes or Crullers, No. 2

Two pounds granulated sugar, 2 pounds powdered sugar, 2 pounds butter, 1 quart egg yolks, 2¾ quarts milk, 13 pounds cake flour, 8 ounces baking powder, juice and gratings of 3 lemons, ¼ ounce mace, ½ ounce salt.

Bag Doughnuts, Fried Cakes or Crullers, No. 3

Five pounds 10 ounces sugar, ¾ pounds butter, 16 pounds flour, 2 ounces soda, 4 ounces cream of tartar, 1½ quarts eggs, 2 ounces salt, 1 ounce mace, vanilla, 4½ quarts milk.

New York Formula for Machine Doughnuts, No. 4

Six pounds sugar, 1 pound butter, 2 quarts eggs, 5 ounces cream of tartar, 2½ ounces soda, 16 pounds flour, 2 ounces salt, 1 ounce nutmeg, vanilla flavoring, 4 quarts milk. Produces 45 dozen.

Doughnuts, Fried Cakes or Crullers, No. 5

Fifteen pounds flour, 32 eggs, 5 quarts milk, 1 ounce mixed spices, nutmeg and mace, 4 ounces cream of tartar or cream of tartar substi-

tute, 1 pound lard or other shortening (preferably a vegetable shortenening), 2 ounces bicarbonate of soda, 6 pounds sugar, 1½ ounces salt. Produces about 600 doughnuts.

Doughnuts, Fried Cakes or Crullers

A cruller mixture containing sponge may be made from the following formula

Sponge—Hard wheat flour, 10 pounds; water, 6 pounds; yeast, 4 ounces. Mix the same as you mix a sponge for bread dough. This sponge will be ready when it begins to recede, about 2½ hours.

Cruller Formula—Sugar, 1 pound; shortening, 4 ounces; eggs, 4; milk, 1 quart; flour, 3¾ to 4 pounds; mace, ¼ ounce; salt, ½ ounce; vanilla flavor, baking powder, 1¼ ounces.

Method—Rub the sugar, shortening, eggs and salt to a creamy consistency. Add the milk and slightly break up 1½ pounds to 2 pounds of the sponge. Next add the flour and mix to a smooth cruller dough. The cruller should be submerged in the grease during the entire frying. The temperature of the grease should be 365 to 370 degrees.

BRIOCHE BREAD

CHAPTER 4.

BRIOCHE

This is a fancy fermented cake very popular in France and which is rapidly gaining favor in this country. It should be a popular addition to the line of goods of any high grade store, especially those running a tea room or coffee parlor as a side line. In Europe it is usually eaten with wine or coffee, made in small or oval finger shapes, and sandwiched together with either cream or savory filling. It is a delightful sandwich to serve in the tea rooms, which I think are fast becoming popular.

For the brioche weigh down the following quantities of materials: Sponge—2 pounds flour, 1 quart of milk, 2 ounces yeast. Warm the milk to about blood heat over the stove; in this dissolve the yeast, then stir in the flour. Set away in a warm place to rise. Now prepare the following dough: 4 pounds strong flour, 30 eggs, 6 ounces sugar. Sieve the flour into a bowl, make a bay and place in the eggs and 6 ounces of the sugar. Make this into a real tough dough by stretching and banging on the bench; work into this dough 4 pounds butter slowly, add about one-half pound at a time and work the dough well after each addition. When all the butter is in take the sponge, which should have risen enough by this time, and work into the butter dough with 6 ounces more sugar. Just mix through the sponge sufficient to make a clear dough. Put this away in a cool place for from eight to ten hours. This is really an over night dough and if possible it should have one knockdown during that time, say after six or seven hours. When the dough is ready turn out onto the bench. For large rings scale at 1 pound 2 ounces; for ring twists 15 ounces. Pinch off the dough for small rolls to scale 16 or 17 to the pound. The large rings are prepared by first handing the dough up round. Allow this to stand a little while, then make a hole in the center. Gradually open this out by letting it run through the hands. Place onto baking sheets and brush over with a heavy wash of egg yolks. Let stand a little while and give another coating of egg yolks; give small proof, then make some incisions with a pair of scissors around the top of the ring. Leave plain or sprinkle a little granulated sugar with a few flaked almonds on top. Bake in sound oven. For serving in tea rooms or coffee parlors the handiest shapes are the oval and finger rolls. These should be kept small, as their smallness increases their daintiness. Give two coatings of egg wash and mark several times on top with a sharp knife. The fancy shaped rolls are usually eaten plain. The very smallest amount of proof is necessary to keep them in perfect shape; in fact, this rule should apply to all brioche. The large rings retail at 35 cents each; the ring twists at 30 cents and the small rolls at 25 to 30 cents per dozen. If a faster dough is needed use 6 to 8 ounces of yeast to this quantity of dough. This should be ready in about four hours with one

knockdown. Care should be taken to have the dough kept real cool at all times, as it contains quite a quantity of butter. Without exception brioche is the richest fermented dough made, that is one from which small rolls are made, and I can highly recommend this recipe to any baker looking for something in this class. The distinguishing characteristic of brioche is its short and cheesy nature when eaten.

Unfermented Brioche

Four pounds flour, 2 ounces cream of tartar, 1 ounce bicarbonate of soda, ¾ pound butter, 8 eggs, 3 ounces sugar, 1 ounce of salt and milk. Thoroughly mix the flour and chemicals together by sifting them; rub in the butter, make a bay; add sugar, salt, eggs and sufficient milk to make a fairly free dough. Make into various fancy shapes; wash with yolks of eggs, let stand for half an hour and bake in hot oven.

CHAPTER 5.

CAKES FOR EVERY DAY SALES

Tea Biscuits

Six pounds flour, 3 ounces cream of tartar, 1½ ounces soda, 1 pound lard, 4 ounces sugar, 1 ounce salt, 2 quarts milk. Rub the lard into the flour, make a bay, place in the rest of the ingredients, lastly milk. Mix into a clear dough without toughening too much. Cut out with 2 inch plain cutter, pan close together on lightly greased baking sheets, wash with egg and bake in hot oven. Retail at so much per dozen.

Jelly Roll No. 1

Two quarts eggs, 4½ pounds granulated sugar, 2½ pounds strong flour, vanilla flavor. Beat up the eggs and granulated sugar as for sponge cake. Flavor with vanilla and mix through the flour lightly. Divide between four papered baking sheets. When baked turn onto clean sacks, wet the papers and remove, spread over thinly some raspberry jam and roll tight, let stand tightly rolled in sack until quite cold. Then cut into sections.

Jelly Roll No. 2

Ten pounds sugar (half granulated and half powdered), 6 quarts eggs, 1 ounce soda, 2 ounces cream of tartar, 2 ounces orange flower water, 10 pounds flour. This mixture is for the highest class trade. Place the eggs in the beater, add the sugar and beat up well, get it out into a bowl and sift the soda in through a fine sieve and also add the flavor, thoroughly mix in the cream of tartar through the sifted flour and carefully mix into a clear dough; spread it out in the usual way on pans and when baked spread on thinly raspberry jam and roll up tight in paper.

Lady Fingers No. 1

One quart whites, ¾ quarts yolks, 2 pounds powdered sugar, 2 pounds flour (half strong, half soft). Beat up the whites good and stiff in either the kettle or machine, add about half the sugar gradually, beat well after each addition. Now mix through the yolks gently, then the remainder of the sugar with a little vanilla extract, mix through the flour lightly with the hand. Sieve enough powdered sugar so that when spread out it will be the length and breadth of a baking sheet. Lay out the fingers with a bag and ¼ inch plain tube on papers, pick up and drop onto the powdered sugar, then onto the baking sheet. Bake in sound oven. Remove from the papers by wetting the back and sandwich together in pairs. This is by far the best way to make lady fingers, making a nice, bold, soft eating finger. Of course care should be

taken to have the whites nice and clean and to see that the receptacle in which they are beaten up is also. Retail at so much per pound.

Lady Fingers No. 2

One quart eggs, ½ pint yolks, 2 pounds granulated sugar, 2 pounds flour (half strong and half soft). Warm the eggs, yolks and sugar over the stove and beat up until light and thick, add a little flavoring, then the flour. Proceed in the same way as for Lady Fingers No. 1.

Angel Food

One quart whites, 2 pounds powdered sugar, 1 pound soft flour, ¼ ounce of cream of tartar, 1 ounce corn starch, vanilla flavor. Beat up the whites fairly stiff, then gradually beat in 1 pound of the sugar with a good pinch of cream of tartar. Stir in the remainder of the sugar mixed with the flour and cream of tartar. Soak the angel food pans in cold water before using. Fill level and bake in moderate oven. Will make seven to sell at 25 to 30 cents each. When baked and cool frost with either white or chocolate fondant.

Crullers

Eight pounds flour, 3 ounces baking powder, ½ pound butter and lard, 2 pounds sugar, 8 eggs, 4½ pints milk. Place the sugar, fat and eggs together in a bowl. Rub a little and add a few drops of lemon oil with a little egg color. Add the milk, then the flour and baking powder. Mix sufficient to clear the dough. Cut out with regular cruller cutter and fry.

CHAPTER 6.

PIES

Pie paste is a difficult thing for which to give any standard recipe. Flour and lards vary so much in quality that it is best left to the baker to adjust the recipe to the materials at hand. One shipment of lard may be tough and another light and short, one contains more fat and the other vice versa, so if the recipe given does not give satisfactory results look to your materials. Flours vary in softness and likewise water absorbing qualities. Both flour and lard are important in the manufacture of good paste, so care in the selection of materials is necessary if you would produce good pies.

For the paste weigh down the following: 12 pounds soft flour, 6½ pounds lard, 4 ounces salt, 2 quarts water. Rub the lard through the flour, add the salt and lastly water. Put together without overworking. A special paste for pies is given under the heading puff pastry recipe No. 3.

Pie Fillings

Pie fillings, with the methods of preparation, etc., have been written about so many times in the trade journals and every baker seems to have his own method of preparing same, therefore I will touch very lightly upon this subject. One thing I would like to mention. Whenever possible use fresh fruit in preference to canned. Sharpen the taste of fruit with an insipid flavor with the juice of lemons. Some fruits should be partly cooked before placing in the pies. When using canned fruits that are inclined to be sloppy after the addition of sugar would advise cooking over the stove for a few minutes and adding 2 ounces of cornstarch to each gallon of fruit.

Custard Filling for Custard Pies

One quart milk, 4 eggs, 4 yolks, 6 ounces sugar, a little vanilla and mace for flavoring.

Lemon Pie Filling

Six quarts water, 5 pounds sugar, 16 eggs, juice and zest of 14 lemons, 1 pound 2 ounces corn starch. Place the sugar and water in a copper kettle and bring to the boil, add the juice and lemon zest, then the eggs and corn starch, which have been previously mixed together, stir vigorously while adding eggs and corn starch and cook for a few seconds over the stove. Fill level in the baked shells.

Pumpkin Pie Filling

One pint milk, 1 quart pumpkin, ½ pound sugar, ½ ounce salt, ½ ounce ginger, ¼ ounce cinnamon, 5 eggs, 1½ ounces butter. Cheapen by the addition of 1 pint milk and 2 ounces flour.

Chocolate Cream Pies

Chocolate cream pies are finished in the same way as lemon cream pies. For the chocolate cream weigh down the following: 1 quart milk, 5 eggs, 2 ounces corn starch, 6 ounces sugar, 4 ounces sweet chocolate, 2 ounces butter. Bring the milk to the boil over the stove, add sugar, eggs and corn starch mixed together, stir a few minutes until it thickens. Remove from the stove and add sweet chocolate, butter and a little vanilla flavor, stir until dissolved. Fill into the baked shells while warm.

Covering Meringue for Lemon and Chocolate Cream Pies

One quart whites, 3 pounds powdered sugar, pinch cream of tartar, little vanilla flavor. Beat up the whites until stiff, add a pinch of cream of tartar, then beat in gradually half the sugar, mix through the remainder slowly with the hand or whip.

Pumpkin Pie No. 2

In most high class stores a pumpkin pie with a nice yellow color is usually asked for. To obtain this it is absolutely necessary to use a fine grade of pumpkin. Providing everything is all right in this respect weigh down the following: To each quart of pumpkin use 1 quart milk, ½ pound sugar, 5 eggs, little clove, cinnamon and mace.

Open Fruit Tarts

For open fruit tarts line some 9 to 12 inch layer cake pans with sweet short dough. For pineapple take a can of preserved pineapple, tear it apart in small pieces with a fork, sprinkle a few cake crumbs on the bottom of the tart, then the pineapple. Wash the edges with egg, then place strips of sweet short dough opposite ways, forming a series of diamond shaped spaces. Wash with egg and bake on the sole of the oven. When baked turn out and brush with hot apricot jelly. Other tarts are prepared in the same way. In the case of blueberries, etc., first cook the fruit with sugar and add 4 ounces corn starch to the gallon, allow to cool off before using. Retail from 30 to 50 cents each.

CHAPTER 7.

COOKIES

Premier Cookies

For premier cookies weigh down the following: 4 pounds soft flour, 3 pounds sugar, 3 pounds lard, 2½ pounds golden syrup, 2 ounces baking soda, 16 eggs, 1½ ounces ginger. Sieve the soda with the flour and make into a bay. Place in the butter, sugar, syrup and eggs. Dough up in the usual way for cookies. Roll out very thin and cut out with cutter 2½ inches in diameter. Turn onto granulated sugar and place on well greased pans; 12 on a pan is sufficient, as they spread quite a lot. Bake in moderate oven. Will make 24 dozen.

Queen Cookies

Six and a half pounds of soft flour, 4 pounds granulated sugar, 2 pounds lard, 14 eggs, ½ pint milk, 1½ ounces ammonia. Sieve the flour and granulated sugar together and rub in the lard. Make a bay, dissolve the ammonia in the mix, add the eggs and dough up in the usual way. Pin out real thin and cut out with 3-inch scalloped cutter and place on greased pans. Wash with a little egg, molasses and water mixed together. Bake in good oven.

Honey Cookies

For honey cookies weigh down the following: 14 pounds flour, 1 gallon of honey, ½ pound sugar, 1 pound lard, 4 ounces baking soda, 8 eggs, about 1 pint water, 1 ounce ammonia, ginger and lemon for flavor. Rub the lard into the flour, make a bay and place in the remainder of the ingredients. Dough up in the usual way. This dough should be allowed to stand over night to mature. When ready pin out fairly thin and cut out with 2½-inch scalloped cutter. Place on greased pans and bake in medium oven. Retail at 20 to 25 cents per dozen. This makes a real nice eating cooky when properly made and one that shows a good profit.

Fig Cookies

For fig cookies weigh down the following: 5 pounds sugar, 3¾ pounds lard, 1 ounce cinnamon, 1¾ ounces soda, 1½ pounds figs, 1½ pounds raisins, 1 quart eggs, 1 quart milk, 9 pounds flour, 4 ounces cream of tartar. Rub together the lard and sugar, add the eggs in two additions, then the milk and lastly flour, baking powder, raisins, figs (coarsely chopped) and spices. Drop out with the hand on greased pans in drops about twice the size of a silver dollar, dust with granulated sugar and bake in moderate oven. Retail at 20 to 25 cents per dozen.

Raisin Cookies

Two pounds sugar, 2 pounds butter and lard, 10 eggs, 3 pounds raisins, 4 pounds flour, 1 ounce baking powder, vanilla flavoring. Rub the fat and sugar together a little, add the eggs and flavoring, then the raisins, lastly flour and baking powder. Pin out to ⅛ inch in thickness and cut out with plain cutter 2½ inches in diameter; pan onto dry baking sheets. Retail at 20 cents per dozen.

Ginger Cookies

One pound butter and lard, 1 quart molasses and honey, 4 eggs, 2 ounces soda, 4 pounds flour, 1 ounce ginger, little cinnamon, cloves and mace. Rub the butter and lard together in the bowl, add the molasses and eggs, then the spices, the soda, dissolved in a little milk, and lastly flour. Pin out to ⅛ inch in thickness, cut out with plain cutter 2¼ inches in diameter, turn onto granulated sugar, then onto greased pans. Bake.

White Sugar Cookies

Two pounds sugar, 1 pound butter and lard, ¾ pint of eggs, 1 pint milk, 4 pounds flour, 1 ounce cream of tartar, ½ ounce soda. Rub the butter and sugar together, add the eggs with a little lemon flavoring, then the milk, lastly flour and baking powder. Pin out the same as for ginger cookies, turn onto granulated sugar, then onto greased pans. Bake.

Oatmeal Cookies

Six pounds sugar, 3 pounds lard, 3 pounds oatmeal, 2 pounds raisins, 1½ ounces soda, 1 pint water, 10 eggs, 6 pounds flour. Rub the sugar and lard together, add the eggs, then the water and fruit, lastly add the flour and oatmeal. Pin out on the bench fairly thin, cut out with plain round cutter 2½ inches in diameter, place on greased pans and bake in moderate oven.

Fancy Butter Cookies

For fancy butter cookies weigh down the following: 2½ pounds sugar, 4 pounds butter, 12 eggs, 6 pounds soft flour, vanilla flavor. Cream the butter and sugar together, add the eggs a few at a time, then the vanilla extract and lastly flour. With a bag and small star tube lay out in small shapes on baking sheet (not greased), describe a circle when laying out with the bag. By the time the whole mix is laid out the first pan will be ready. Now make a small hole in the center of each cooky by pressing in with the finger almost to the pan. Place a spot of apricot jelly in half the mix with a little raspberry jam in the other half. Bake in medium oven.

Ginger Nuts

Six pounds of soft flour, 2 ounces cream of tartar, 1 ounce bicarbonate of soda, 1 pound of sugar, 10 ounces butter and lard, 5 pounds of molasses, ½ ounce mixed spice, 1½ ounces ginger. Sift the flour, cream of tartar and soda together, make a bay and place in the sugar, ginger and spice. Put the butter, lard and molasses in a large can and warm through on the oven stock. Turn into the bay and make into a

fairly firm dough with warm water. Let stand for an hour. When ready pull off a piece and roll into a long strip about the thickness of your finger and break into pieces about twice the size of a glace cherry. As they are broken off throw into a sieve dusted with flour. When the sieve is about half full give a few movements as if sifting flour to form them into small balls. Place on well greased baking sheet about 1½ inches apart, thus giving them room to spread. Splash with water and press out each one quickly, using the ball part of the thumb. Drain off the water and bake in moderate oven. Sell per pound.

Scotch Perkins

Three and a half pounds oatmeal, 3 pounds of soft flour, 1½ pounds powdered sugar, ¾ pound lard, 2 ounces bicarbonate of soda, 1 ounce ammonia, 2 pounds molasses, ½ ounce tartaric acid. Mix the flour and oat meal together and rub in the lard, make a bay; put the other ingredients in the center, mix together and make all into a firm dough. Weigh off 3 ounces for two, roll up round and place on well greased baking sheets, about 18 to the sheet; press out well with the ball part of the thumb, wash with milk and bake in moderate oven at about 300 degrees.

Crisp Fancies

For crisp fancies weigh down the following: 9 pounds flour, 6 pounds fine granulated sugar, 4½ pounds of butter, 1 quart of eggs. Rub the butter, sugar and eggs together until smooth; flavor with lemon extract and make into smooth dough with the flour. Pin out to ⅛ inch in thickness on the bench and divide into pieces 2 inches square with a knife. Wash lightly with egg and sprinkle over a mixture composed of flaked almonds and granulated sugar in equal proportions. Place onto dry pans and bake in moderate oven. Sell per dozen.

Spice Drops

For spice drops weigh down the following: 1 pound of butter, 1 pound sugar, 8 eggs, 1 quart molasses, 2 ounces of soda, 4½ pounds soft flour, 1 quart milk, 2 ounces ginger, 1 ounce cinnamon. Cream the butter and sugar together, add the eggs, then molasses and milk; lastly flour, spices and baking soda. With bag and half inch plain tube drop out onto greased and dusted baking sheets the size of half an egg. Bake in hot oven. Sell per dozen.

Lemon Cookies

Six pounds of sugar, half powdered and half granulated, 1½ pounds butter, 1½ pounds lard, 1 quart eggs, ½ ounce lemon, 1 ounce ammonia, 8 pounds cake flour. Rub up the sugar and shortening, add the eggs, use just a little water to dissolve the ammonia, and mix into a clear dough. Roll ¼ inch thick, cut with a plain round 2½ inch cutter, wash off with egg wash, let dry half hour. Bake in medium heat.

Cocoanut Cookies

Three pounds sugar, 1¼ pounds butter and lard, 15 eggs, 2½ pounds flour, 4½ pounds cocoanut (medium cut), 1½ ounces baking

powder, vanilla flavor and a little milk. Rub together the fat and sugar, add the eggs and vanilla flavoring, then the flour, and lastly cocoanut with about ½ pint of milk. Ball up between the hands and place on greased pans. Before taking to the oven dip the hand occasionally in water and press down until they are about 1½ inches in diameter. Bake. Sell per dozen.

Angel Cookies

Two pounds sugar, 1 pound butter, 1 quart egg whites, 3 pounds flour, ½ ounce cream of tartar. Beat up the whites until quite stiff, mix in the sugar gradually, then the cream of tartar with a little vanilla flavoring. Mix through the flour lightly, then the butter (melted). Lay out with bag and tube on well greased pans; flatten by dropping the pan onto the bench, dust with coarsely chopped almonds and bake in moderate oven. Sell per dozen.

Jelly Rings

Five pounds soft flour, 3 pounds butter and lard, 2½ pounds powdered sugar, 8 eggs. Rub the butter and lard into the flour, make a bay, add the sugar and eggs and make into a nice smooth dough. Pin this paste to ¼ inch in thickness and cut out with plain cutter (round) 2½ inches in diameter. Remove the centers from half the biscuits with a cutter 1½ inches in diameter. Place on baking sheets and bake in hot oven. Sandwich the biscuits together with red jelly, placing the biscuit with the center removed on top. Fill in the center with clear red jelly and sprinkle a little cocoanut colored pale green on top. When baking the biscuits bake sufficient to just color the edges. This leaves the center of the biscuit almost white and shows up in bold contrast to the red jelly. Sell per dozen.

Italian Biscuits

For Italian biscuits weigh the following: 8 pounds soft flour, 4 pounds butter, 2 pounds powdered sugar, 8 eggs, 1½ ounces ammonia, lemon flavor. Rub the butter, sugar and eggs until smooth, but not creamed; draw in the flour and give a good rubbing until you have a smooth dough. Pin out in sheets to ⅛ inch in thickness and cut out with a crinkled cutter 2 inches in diameter until half the dough is used up. Pin out sheets for tops and cut out with crinkled cutter 1½ inches in diameter; cut out the center of the tops with 1-inch plain cutter, wash the bottoms with milk and fix on as for patty shells. Wash the biscuits over with egg, turn on coarse cocoanut and place on baking sheets an inch apart. Bake in oven, 400 degrees, to a rich brown. When cool fill in the center with a bulb of pink fondant and place half of a glace cherry on top. Sell per dozen.

Rice Wafer

Four pounds soft flour, 12 ounces ground rice, 1½ pounds butter, 2½ pounds sugar, 6 eggs, 1½ ounces ammonia, ½ gill water. Flavor with essence of bitter almonds. Rub the butter in the flour, make a bay, add the sugar, eggs, ammonia and water, mix well together and draw in the flour; make into a firm dough. Take half this mixture and roll to ¼ inch in thickness; with round cutter 1½ inches in diameter

cut out and place on well greased baking sheets 3 inches apart. Bake in cool oven with door open. The quantities mentioned in this recipe should be carefully weighed and excellent results will be obtained. Sell per dozen.

Fruit Wafers

Two pounds strong flour, 1½ pounds tough butter (or substitute) and the juice of a lemon. Weigh down the flour, break the butter into pieces the size of a 50-cent piece and mix through the flour. Make a bay and add the juice of a lemon, with just sufficient water to make a firm paste. Do not overwork. Let stand in a cool place for about half an hour. Then give four turns as for French pastry and let stand for a short time to recover. Take a piece of this prepared paste and pin out the length and width of a baking sheet, roll it as thin as possible. Now spread on a layer of the following mixture: 4 pounds currants, 1 pound mixed peel, a little chopped preserved pineapple and a little chopped glace cherries. Mix together and sprinkle on dry. Keep the layer of fruit as thin as possible, dust liberally with sugar and then splash lightly with water. Cover with another thin layer of paste, running the rolling pin over several times to make it even. Dust well with granulated sugar and mark into pieces 1½ inches square, cutting through the top layer of paste with the knife. Let stand for about half an hour to take the spring out of the paste, and then bake in moderate to hot oven. When cold cut through the marks made in the paste with a sharp knife, place on trays and retail at 30 to 35 cents per pound. They should be dried out pretty well in baking. This insures them eating nice and crisp.

Dough Ready for Rolling Ready to Receive Butter Showing Butter Spread over Dough

Dough rolled out, ends folded together, folded over, completing turn

A COMPLETE PUFF PASTRY TURN

CHAPTER 8.

PUFF PASTRY

In pastry making, to obtain good results, it is essential to use the best of materials. Probably the butter is the most important. This should be of good flavor and very tough. In summer time it is of special importance to choose a butter that will not soften quickly when subjected to the heat of the bakery. If there is any water in its make-up this should be freed by working the butter on the bench. The object in freeing the water is to prevent the thin layers of dough from becoming water sodden, thus causing them to break and spoil the continuity of the layers. Flour is equally important. All strong flour will cause the paste to shrink when baking, therefore a mixture of 4 pounds strong and 2 pounds soft should suit the purpose admirably. The addition of a little cream of tartar or lemon juice to the dough tends to toughen and prevents the dough from breaking when being pinned out. For puff pastry No. 1 weigh down the following: 6 pounds of flour, 6 pounds butter, ½ pint whole eggs, bare ½ ounce cream of tartar. Sieve the flour into the bowl, make a bay and place in 4 ounces of the butter, the eggs and cream of tartar and about 1 quart of water. Make into a tough dough by banging and stretching on the bench.

Roll up into a ball and allow to rest for a few minutes. Now take a knife and cut a deep cross in the dough, dust lightly with flour and pin out into oblong shape on the bench. Press out the butter to cover two-thirds of the paste, fold over remaining third to center, fold over the other third on top of that. There is a slight difference in the method of folding for a pastry turn. The dough is pinned out oblong shape and the two ends folded to the center. Now one-half of the paste is drawn over on top of the other half. This is what constitutes a so-called pastry turn. Three of these turns should be given at this stage, the paste allowed to rest for two hours, then given three more turns, making six in all. Allow to stand for an hour and it is ready for use. In successful pastry baking much lies in the care of the dough during the process of rolling. It is necessary to keep the dough cool at all times. More often than not after the third turn the dough is so soft as to be almost impossible to handle. This is especially true in the summer time. When this is the case the dough should be kept in the icebox or have a pan of cracked ice set on top directly after rolling.

Three-quarter Paste

Six pounds flour, 4½ pounds butter, 1½ pint yolks, ½ ounce cream of tartar, good 1 quart of water. Proceed in the same way as for puff paste No. 1. This is a good paste to use for savory goods, with the exception of patty shells and vol-au-vent. The paste has not quite so much "spring" and retains the marking of a knife much better than the previous recipe.

Rolled in Paste for Pies

This is a nice paste to use for bakers who have a good pie trade and ean command a good priee for same. Six pounds flour, 4 eggs, 4 pounds butter and lard, ½ ounee cream of tartar, 2½ pints water. Make a firm, tough dough with the flour, eggs and cream of tartar, ½ pound lard and water. Roll the remainder of the fat in as for puff paste No. 1, giving four turns.

Savory Pastries

For patty shells pin out a pieee of the straight paste to ⅛ inch in thickness and eut out with sealloped cutter 2½ inches in diameter. Plaee onto baking sheets lightly splashed with water. Cut out an equal quantity of pieces for the tops, remove the eenters with a plain round eutter 1¼ inehes in diameter. Wash the pieees already panned with egg and place the tops in position, press down a little with the bottom of a quart measure, allow to stand for a few minutes, wash with egg and bake. (See Plate No. 1.)

Vol-au-vent

This is rather a difficult pastry to prepare, but if the paste is right and one is careful in choosing a good pan (one that is not liable to warp) there should not be much diffieulty. They are usually made to hold a savory filling. Pin out a piece of good straight paste to ¾ inch in thickness, take a piece of flat tin and cut to oval, oblong or diamond shape and lay on top of paste. Dip a sharp knife in hot water and cut down into the paste running around the edges of the tin. Place the shape on a baking sheet splashed lightly with water, notch the sides with the baek of the knife and wash the top with a strong egg wash. Now cut down deep into the paste all the way around about half an ineh from the sides and mark out some faney leaf design, let stand for half an hour to lose its "spring" and bake. When baked take off the top and remove the eenter, leaving just the casing. A good many bakers prefer making the top separate. To do this pin out a piece of paste to ⅛ inch in thickness and eut out a little smaller shape than the Vol-au-Vent, wash with egg, mark out a design on top, allow to stand for half an hour, then bake.

Cheese Straws

For cheese straws serap paste given one turn is good enough. Pin this out very thin, wash with egg and sprinkle over some grated eheese (Parmesan for preference) through which has been mixed a pinch of cayenne pepper, fold over as for pastry turn, wash with egg again and sprinkle on a little more eheese, give one more fold, then pin out as thinly as possible, wash with egg and throw over a little more grated cheese. With a sharp knife divide in pieces ½ inch wide and about 6 inches long. A good cheese straw is made by just pinning out the paste as thinly as possible, wash with egg and sprinkle with grated eheese cut as for cheese straws No. 1.

Meat Patties, Etc.

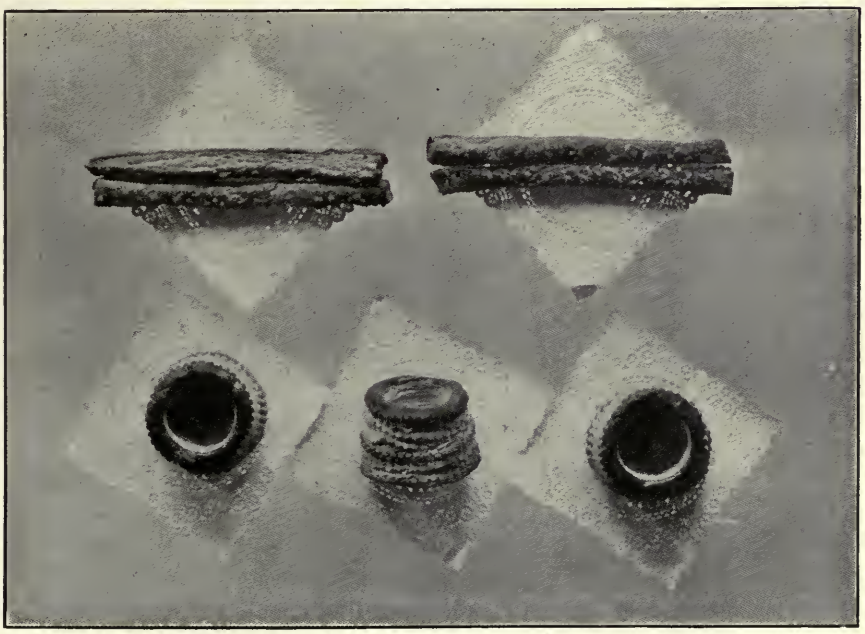
These are very popular all over Europe and are served in some of the high elass restaurants and hotels in this country. In France wine

is very often mixed with the meat, but as a rule this would make it too expensive for the average bakery store and restaurant to handle. The meat fillings for moderate priced articles are usually cheapened by the addition of a water soaked bread. The usual way is to have the meat ground up very fine. Beef patties are great favorites. Add the seasoning, pepper, salt, etc., soften down with a few beaten eggs. Pin out a piece of paste to about ⅛ inch in thickness and cut out with plain round cutter, wash the sides with egg and place a ball of the meat in the center. Place a piece of paste the same size and thickness as the bottom on top, press around the sides and make the top and bottom adhere. Wash with a strong egg wash and mark a little leaf design on top.

An oblong shape patty is made by pinning out a piece of paste to ⅛ inch in thickness, divide into sections 3½ by 4½ inches with the pie marker. Wash the edges with egg wash and place a roll of the meat in the center, bring the ends of each piece of paste together and press together with the flat of the bowl knife. Wash with egg and mark out a design on top with a sharp knife.

Sweet Pastries and Almond Tarts

Pin out some good straight paste to about ⅛ inch in thickness, spread over this a fairly thin mixture composed of almond paste and sugar in equal proportions, soften down with whites of eggs, spread over thinly and on top of this sprinkle some blanched and flaked almonds. Cut into oblong shaped pieces 2½ inches by 4 inches, place a little apart on baking sheets sprinkled lightly with water, let rest for



Cheese Straws
Patty Shells

a few minutes and bake. When baked fill with a good vanilla cream in the same way as filling eclairs. Retail at 5 cents each.

French Straws

Pin out a piece of straight paste to ½ inch in thickness and cut into strips ⅜ inch wide and 5 inches long. Place half of these on baking sheets, cut side to the pan—about 4 or 5 across is enough, as they must have room to spread. Take the other half and give a complete twist in the center and place cut side to the pan. Press down with the palm of the hand and bake in fairly hot oven. When the pieces with the twist in the center are half baked draw to the mouth of the oven and dust with powdered sugar. Return to the oven until glazed. When baked sandwich in pairs (a twisted piece on top) with whipped and sweetened cream. Retail at 90 cents per dozen.

Napoleons

This seems to be a popular pastry with all classes of trade and is one of the most easily made. Pin out some scrap pastry to ⅛ inch in thickness and the length and breadth of a baking sheet. Place on the baking sheet and dock with a fork, divide into 4 or 5 strips about 6 inches wide, let rest a while, then bake. When half baked draw to the mouth of the oven, turn over, dry out well, as they eat much better and are easier to cut if baked well. Sandwich three of these strips together with vanilla cream or whipped cream—in fact there is no set rule as to what filling should be used. Ice on top with various colored fondants and decorate with cherries and angelica or creams. Cut into sections 2 inches wide. Retail at 90 cents per dozen.

Almost every baker is familiar with the pretzel shape. The pastry for these is pinned out to ⅛ inch in thickness, cut into strips about 12 inches long and ½ inch wide, the two ends touched with egg wash and formed into pretzel shape, wash with egg, drop into granulated sugar, pan and bake. Retail at 25 or 30 cents per dozen.

Oval crisps are made in a similar manner to sweethearts. The pastry is first pinned out, then washed and sugared and one end folded to the center and the other end lapped over that, with a little egg wash on the end to make the closing hold. Cut into sections ½ inch wide and place cut side to pan. Bake and retail at 50 cents per dozen.

Cherry and Jelly Tartlets

Pin out a piece of straight paste to ⅛ inch in thickness and cut into pieces about 4 inches square, dab a little egg wash in the center of each piece and turn in the four corners to almost join in the center, press in just a little. For the cherry tarts place three or four canned cherries in the center of each piece, let rest a while and bake. When partly cool wash with hot apricot jelly. Retail at 60 cents per dozen. The jelly tartlets are fixed up in the same way as the cherry, of course, with the exception of placing the cherry in the center. When baked make a hole in the top with the forefinger and force in a little raspberry jelly. Dust with XXXX sugar and retail at 90 cents per dozen.

Apple Puffs and Fruit Pastry

Quite a number of pastries are made in a somewhat similar method to the cherry tartlets. The fruit, if too damp, should be dried a little with a cloth before placing on the pastries. After baking wash with hot apricot jelly. For apple puffs pin out a piece of paste to ¼ inch in thickness and cut out with scalloped cutters 3 inches in diameter, pin these out a little thinner with a rolling pin and oval shape, place two pieces of canned apple in the center with a little cinnamon sugar, wash on side with egg and fold over. Wash with water, drop in granulated sugar, pan and bake in medium oven. Retail at 90 cents per dozen.

Almond Pastries

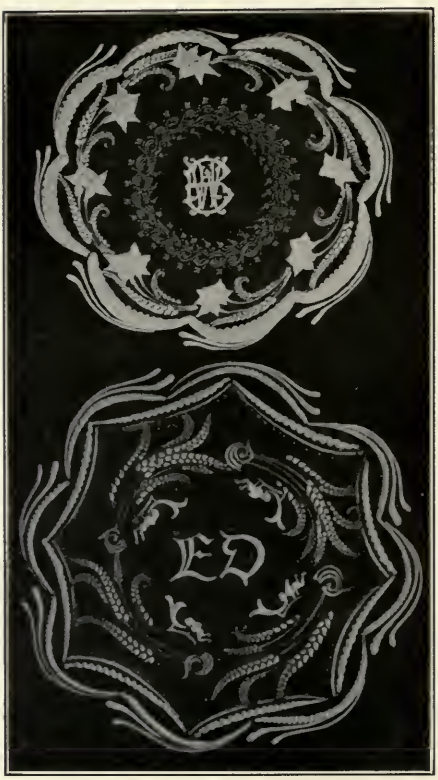
Pin out a piece of good puff paste to about the thickness of a 25-cent piece, wash with egg and sprinkle over rather thickly a mixture consisting of equal parts of granulated sugar and flaked or chopped almonds. Divide in strips 1½ inches wide and cut three-cornered shape; place on clean baking sheets and bake in a hot oven. Retail at 90 cents per pound.

Diamond Chips

For diamond chips pin out a piece of good puff paste to the thickness of a 25-cent piece; place this on a baking sheet and put away in a cool place for half an hour to lose its "spring". Cover thinly with royal icing made from the following: Break 5 or 6 whites into a clean bowl and make into a nice light icing with XXXX sugar and strong flour. The addition of flour will prevent the icing leaving the paste when baking. Divide in strips 1¼ inches wide, cut into diamond shapes; place on baking sheets and bake in moderate oven. For variety color half pink and cut oblong and square shapes. Care should be taken to see that the icing is not discolored in baking. Retail at 90 cents per pound.

Spanish Puffs

Pin out a piece of good puff paste to about 1/16 of an inch in thickness and cut into pieces 4 inches square; wash with egg and fold over to make a three-cornered pastry; wash with egg white and dust over a mixture of flaked almonds and granulated sugar in equal parts; let rest for a while and bake in medium oven. When cool slice almost in two and fill with whipped cream; sprinkle a little chopped pistachio nut on the cream showing. Retail at 90 cents per dozen.



DESIGN AND MONOGRAM FOR WEDDING CAKE
CAKE TOP DESIGN SHOWING SEPARATED INITIALS

CHAPTER 9.

CHOU PASTRY

Most bakers are familiar with the usual run of goods prepared from this mixture (eelairs, eream puffs, etc.). The following recipes eover all previous ground in this respect with revised and up-to-date methods of finishing them, also new goods that have appeared during the last two or three years. These ean be added to the list with very little additional trouble.

Chou Pastry No. 1

For mixture No. 1 weigh down the following: 1 pound butter, 2 quarts milk, 36 eggs, 2¼ pounds strong flour, about as much powdered ammonia as you ean lay on a 50-cent piece, a little mace and vanilla. Place the milk and butter in a copper kettle and bring to a boil over the stove. Stir in the flour with a large wooden spatula, stir vigorously for a few seeonds until the mixture leaves the sides of the kettle and hangs around the spatula, then transfer to a mixing bowl or maehine kettle. Now beat in the eggs two or three at a time; don't be afraid to work it around a little; add the powdered ammonia, then the flavoring and maee with the last two or three eggs.

Chou Pastry No. 2

One quart of milk and water, 10 ounees butter and lard, 1 ounee of sugar, 1 pound 6 ounees of strong flour, 18 to 20 eggs, little maee and vanilla, good pinch of ammonia.

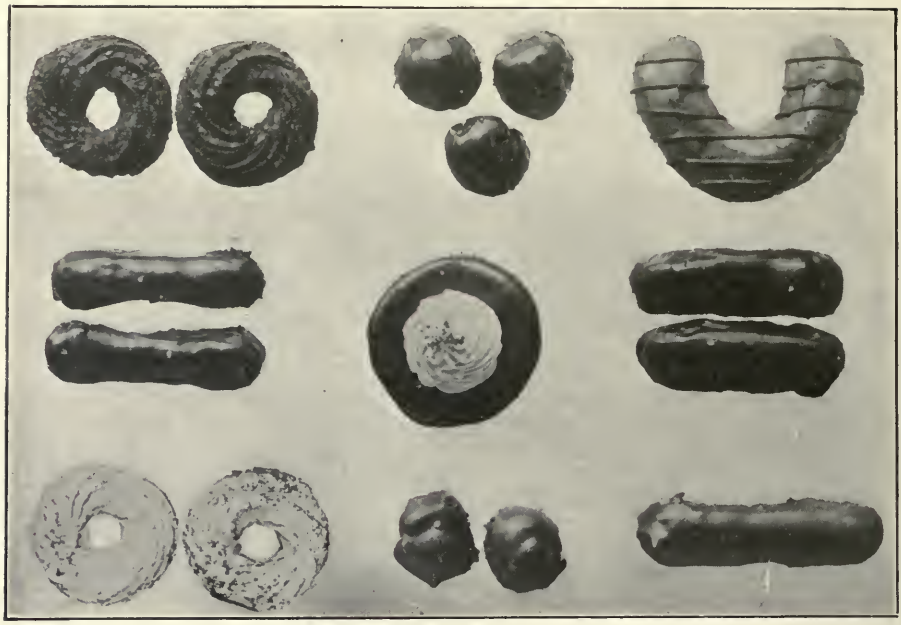
Chou Pastry No. 3

One quart of water, ¾ pound lard, 1½ pounds strong flour, ¼ ounce ammonia, 20 eggs, little mace and vanilla.

Rich Cream Filling for Eclairs, Etc.

One quart milk, 4 eggs, 4 yolks, 1½ ounees eorn stareh, ½ pound sugar, 2 ounces butter, vanilla flavoring. Bring the milk to a boil over the stove and stir in the eggs, eorn stareh and sugar, well beaten together, until thick; remove from the stove, then add the butter; when cool add the flavoring.

For the eelairs lay out the mixture with bag and ½ ineh plain tube on lightly greased baking sheets to 3½ inches in length. For all pastries of this kind I usually bake with the oven door partly open for the first two or three minutes; this applies to all goods prepared from this mixture. When baked fill with vanilla eream and ice with maple or ehoeolate fondant. When frosting the eelairs dip into the ieing, then comb the sides with the forefinger; in this way a much neater looking article is made than by having the ehoeolate running in streaks down the sides. The ieing should be a little thieker than used for other goods.



French Crullers
Eclairs
French Crullers

Bouchees
Bordeaux Creams
Bouchees

Crescents
Eclairs
Eclairs

Fedora Pastry
French Eclairs

Bouchees
Matinee Creams

Pralinee Buns
Kidney Petits Choux

French Eclairs

Take some of the empty eclairs and frost with various colored fondants. Allow to stand half an hour or so for the icing to set firm, then with a sharp knife cut open the top straight down the center. Fill in with whipped and sweetened cream. Sprinkle a little chopped pistachio nut on top or finely chopped almonds, colored green, through which has been mixed a tinge of yellow.

Choux a la Creme

Lay out the mixture in small bulbs the size of a dollar piece with bag and ½ inch plain tube on lightly greased baking sheets. When baked, make a hole in the side with the forefinger and force in some whipped and sweetened cream; dust over with a little XXXX sugar.

A favorite pastry which has a large sale is prepared in the same way as chou a la creme. Frost with maple fondant in place of XXXX sugar.

Pralinee Cream Buns

Prepare some pralinee from the following: roast 1 pound of whole almonds in the skins until nicely brown through; now place on the stove 1¼ pounds sugar in small copper kettle; cook to caramel or until the sugar assumes a golden brown color, then mix in the almonds, turn out onto a greased slab, crush under a rolling pin and separate the fine particles from the coarse by sieving; the fine powder is used for flavoring purposes and the coarse for decorating. Take some small cases, as used for choux a la creme, fill with whipped cream flavored with pralinee powder, frost on top very thinly with white fondant, and sprinkle over some of the coarse particles of pralinee. Retail at so much per dozen.

French Crullers

Fill a bag containing a star tube with No. 1 mixture, force out ring shape as for vanilla wafers on heavily greased papers; the size of the paper should be cut according to the size of the cruller pot. Have the fat a little hotter than for doughnut frying and place in the paper of crullers; hold in the hot fat for a minute by one end of the paper, allow to cook thoroughly on this side before turning over, finish frying and when cool ice thinly with fondant flavored with lemon zest or dust with XXXX sugar. A very common mistake among bakers is having the fat too cool for crullers. The fat should be hot enough to keep the cruller in shape and should be thoroughly cooked on one side before turned over. Retail at so much per dozen.

Fedora Pastries

Cut out some round shaped pieces of light sheet cake, brush the sides with hot apricot jelly and roll in roasted flaked almonds; spread a little whipped cream on top, and in the center of this place a small cream puff filled with whipped cream flavored with ground roasted almonds, dust XXXX sugar over the whole. Retail at so much per dozen.

Bordeaux Pastries

Fill a bag containing a star tube with No. 1 mixture and lay out oval shape on lightly greased baking sheets; when baked fill with whipped cream and dust with XXXX sugar. Pipe a zigzag line of red jelly running from end to end on top. Retail at so much per dozen.

Quite a few high class pastries are made by cutting out some sweet short paste with a round scalloped cutter; place these on clean baking sheets, then pipe a ring of No. 1 mixture around the edges. Bake, and when cool dip in chocolate fondant and fill in the center pyramid form with whipped cream; sprinkle a little pistachio nut in the center. To make a variety use different colored and flavored fondants.

A nice pastry is made by placing half a preserved peach in the center of the ring before baking; when baked tint the peach with a little red color, cover with a spoonful of hot apricot jelly, finish with a leaf cut from angelica.

Crescents

Lay out No. 1 mixture with bag and plain tube in crescent shape, bake and fill with either whipped or vanilla custard cream; ice with various colored fondants. Retail at so much per dozen.

Lemon Cream Buns

These are usually made small and retailed by the dozen. Lay out the mixture with bag and plain tube about the size of a dollar piece; when baked fill with a rich lemon cream, frost on top with an icing prepared from the juice and zest of lemons and XXXX sugar. Retail at so much per dozen.

Gateau Saint Honore

Cut out a piece of sweet short paste about the diameter of an ordinary layer cake pan, place on a clean baking sheet and dock with a fork and bake. Pipe with a bag and plain tube a ring of No. 1 paste around the edges. Force out on a separate pan 15 or 16 small cream puffs about the size of a 25 cent piece; bake. Boil 1 pound granulated sugar with ½ pint water and a pinch of cream of tartar to caramel or until it assumes a pale straw color; dip the small cream buns separately and place around the edges of the gateau. Glace with cherries and nuts at the same time as the small cream puffs, these to be used for decorating the gateau. Now fill in the center with a little rich custard cream and over this pipe a pyramid of whipped and sweetened cream; decorate with glace fruit and nuts. These can be made to adhere to the sides by dipping quickly in a little caramel sugar and placing on before being allowed to set.

An elaborate gateau is prepared by dipping all kinds of fresh fruit, orange quarters, etc., in the caramel sugar and decorating on top with a little spun sugar. Retail from $2.00 upwards.

Bouchees, Etc.

Some very dainty goods are prepared by laying out No. 1 mixture in small bulbs the size of a 25-cent piece. When baked these are filled with various flavored butter creams, a hole is made in the side with a pair of scissors and the cream is forced in through a strong paper cone.

For the puffs filled with butter cream flavored with nuts (roasted almonds, ground fine, roasted hazelnuts, and filberts, etc., probably being the prime favorites), boil some sugar almost to caramel, add a pinch of cream of tartar when boiling. Hold the bouchee between the thumb and forefinger and dip half way into the caramel sugar. Place in neat white paper cases.

For chocolate bouchees flavor the butter cream with melted sweet chocolate, cover the bouchees by dipping in chocolate fondant, then sprinkle over some sweet chocolate rubbed over the coarse grater.

A nice way of finishing the almond bouchees is to brush over with hot apricot jelly, then sprinkle over some coarsely chopped roasted almonds; dust lightly with powdered sugar.

Needless to say, for goods in this class a very smooth, rich butter cream is necessary, preferably one made by beating into the creamed sweet butter freshly made meringue. The following quantities will insure good results: 4 pounds sweet butter, 1½ pints whites, 4½ pounds powdered sugar.

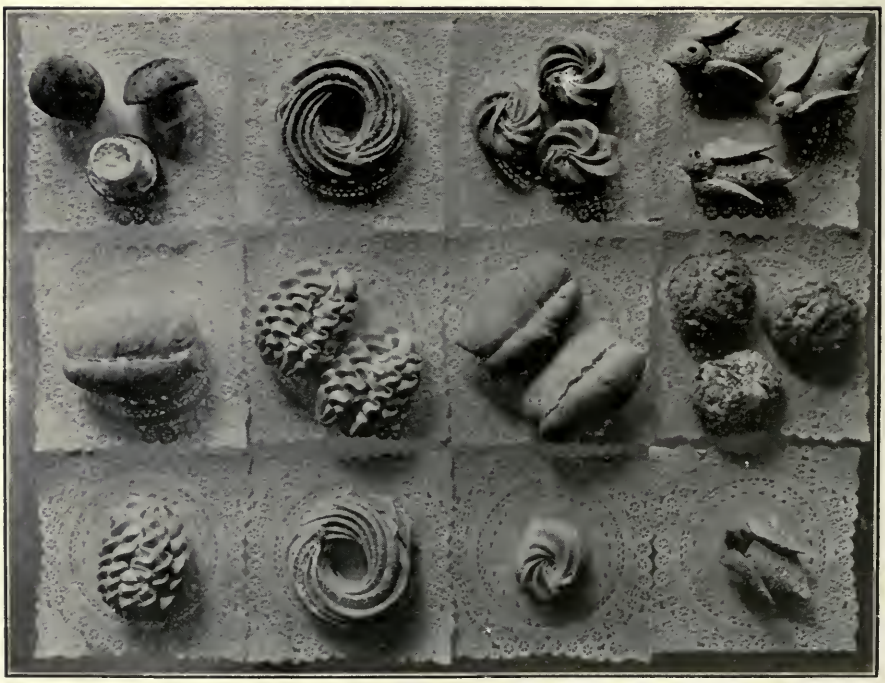
In high class stores, when neatly packed in boxes of 1 dozen each, the bouchees command anything from 80 cents per dozen upward and are usually in great demand for afternoon teas, etc.

Chocolate Bouchees

Frogs

Lambs

EASTER SPECIALTIES



MERINGUE GOODS

CHAPTER 10.

MERINGUE GOODS

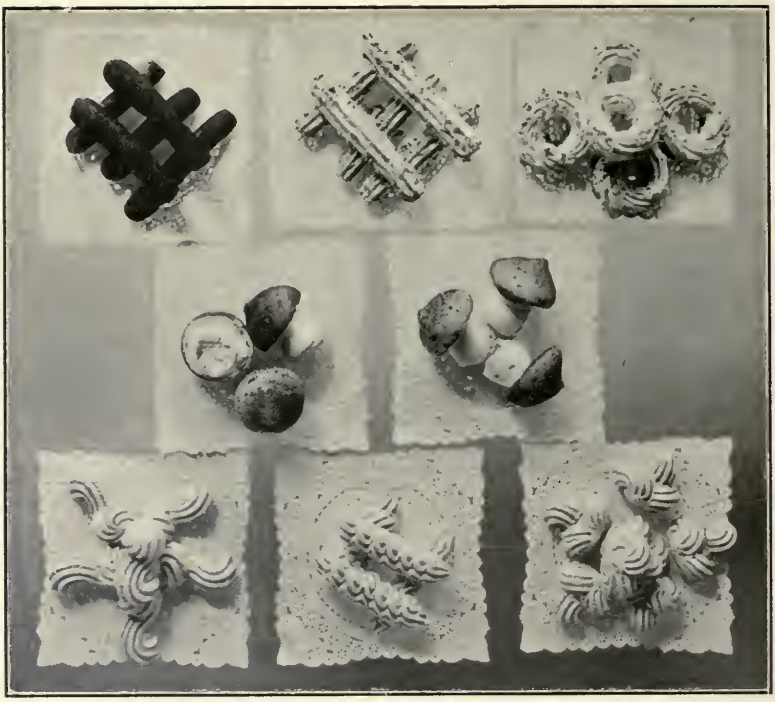
It is surprising what a variety of goods are made from this mixture, and their popularity seems to be general. The standard mixture for these goods usually calls for about 6 pounds sugar to the quart of egg whites, although for some of the goods, if large enough quantities are made to make a special batch, 4 to 4½ pounds is sufficient. It is an open question in bakeries whether fresh egg whites or those that have been allowed to stand for a day or so are best to use for this purpose. In my opinion those that have been exposed to the air for a day or so give much better results than the fresh egg whites, as during the exposure part of the moisture evaporates, causing an increase in the proportion of albumen. The difference is distinctly noticeable if two quantities of whites are used, one old and one fresh, and beaten up at the same time, using a machine, of course, so that an accurate record can be taken. The heat of the oven is another important thing. It is one thing to say, bake in a heat of 300 degrees, but quite another thing to get your oven down as low as that; possibly, too, the quantity made is not sufficient to warrant cooling the oven to that extent. I know the difficulties that arise in the small bakeries where anything and everything has to be made. In the case of having to use a fairly warm oven, use at least 6 pounds of sugar to the quart, as using this quantity of sugar the shells or kisses would not be so liable to crack as if a smaller quantity of sugar is used.

To make the meringue place the whites with ½ pound granulated sugar to the quart in the machine kettle. Beat these up until fairly stiff, then add a little cream of tartar (about a teaspoonful to two quarts of whites). Now start adding the sugar a little at a time. Beat about half of this in and stir in the remainder with vanilla flavor, the machine running on slow speed. Four quarts whites, 2 pounds granulated sugar, 22 pounds powdered sugar, tablespoonful cream of tartar, vanilla flavoring.

Meringue Shells

Dampen some boards with water and cover with brown straw paper. Lay out the shells, using either a plain or a star tube, about 3 inches long and 1½ inches in breadth is the usual size; dust lightly with powdered sugar and place in coolest part of the oven. When set, or rather, when a crust firm enough to handle has been formed over the meringue, draw to the mouth of the oven and remove the center of each shell with a spoon. Do not take out too much or the shell will be too fragile to handle; set them bottom side up on a baking sheet; sieve over a little XXXX sugar and return to the oven for two or three minutes. Store away in pairs in an airtight container.

Another way is to lay out the shells on greased and floured baking



MERINGUE GOODS

sheets. When set sufficient to handle, press in the centers with an egg; return to the oven for a few minutes and pack in the usual way.

It is usual in most high grade stores to wrap these in wax paper before sending out. The paper used should be very thin, and wrap in the same way as for candy molasses kisses; twist at each end close to the shell, leaving a fluffy end.

Meringue Mushrooms

Lay out the meringue on wet boards covered with straw paper in bold drops about an inch in diameter, using ½-inch plain tube for the purpose; dust lightly with chocolate powder or cocoa before placing in the oven. With the same size tube make an equal number of stalks for the mushrooms by forcing the meringue through the tube on paper baking sheets. Press the tube close to the paper and draw away with an upward movement, making a small cone shape; dry in the oven. When the tops of the mushrooms are ready—that is, when a crust has formed so that they are firm enough to handle—remove from the wet boards and place bottom side up on a clean baking sheet and dust lightly with chocolate powder. Now press in the stalks, point downward, into the soft meringue.

For something very special in the way of mushrooms clean out the dried tops as for meringue shells and fill with whipped and sweetened cream and make the stalks of marzipan. These are something really high grade and should be priced accordingly. A good marzipan is

made from the following: 2 pounds almond paste, 1½ pounds XXXX sugar, orange flower water for flavoring; sufficient yolks to make into a stiff pliable paste.

Maraschino Meringues

Lay out the meringue mixture in the same way as for mushroom tops; dust with granulated sugar colored pink and dry in the oven. When ready, place together in pairs with a maraschino cherry in the center.

Maraschino Birds

These are laid out with a plain tube on papered baking sheets. First force out the body of the bird; then add the head and wings; place a half currant on each side for the eyes. It is not necessary to make too elaborate a job of them, as they usually retail at a moderate price, 50 cents per dozen. Bake in the usual way.

Coffee Meringues

This is a little different mix from the usual meringue and is made by boiling a strong infusion of coffee with the sugar as follows: Place 5 pounds of granulated sugar dissolved in a bare 1½ pints of water on the stove; boil to a temperature of 246 degrees by the sugar thermometer. Now add ½ pint of strong coffee extract with a little caramel coloring and boil again to 246 degrees; then remove from the stove. Beat up a good quart of egg whites with ½ pound granulated sugar to a still foam and add boiling sugar. Lay out in small oval shapes on wet boards as for meringue shells; dry out a little in the oven. Then place together in pairs and retail at 90 cents per pound.

Cocoanut Meringues

Lay out the regular meringue mixture in small bulbs on wet prepared boards and sprinkle with coarse cocoanut; brown a little in the oven and place together in pairs and retail at 90 cents per pound.

Meringue Kisses

Pretty well all small meringue goods come under this heading, and there are quite a number of ways of finishing them. Around the holidays colored sugars are used quite a little; the meringues are usually dusted with this before baking, but care should be taken to have the sugars quite dry before doing so. It is best to rub the colors through the sugar. Then spread out on a baking sheet and allow to stand in a warm place over night before using. Chocolate powder or cocoa is also used for dusting meringue fingers, etc., and add to the variety. To the man of an original turn of mind a very comprehensive variety can be prepared.

An idea prevalent in a number of bakeries is that the only possible way of laying out kisses is on the greased and dusted pan; to those I would say try the brown straw paper for a change. The disadvantages attaching to the use of the greased and dusted pan are, firstly, no real gripping surface as the meringue is forced through the bag; secondly, in the matter of economy. I'm sure these two things justify any baker in making a change. Give it a trial. Prices in different localities

vary considerably for these goods, but would sell by the dozen whenever possible, allowing at least 60 per cent over cost of materials, as there is quite a little work to goods of this description.

Meringue Pastries

Line some small patty pans (2½ inches in diameter) with good short paste made from the following: 1¾ pounds flour, ¼ pound corn flour, 2 ounces sugar, 1 pound butter, little water. Rub the butter into the flour and corn flour, make a bay; add the sugar and sufficient water to make into a stiff paste without overworking. Roll out to about ⅛ inch thickness and cut out. Place a spot of jelly in the center of each and fill with a mixture made by moistening some good cake crumbs with cream and milk; make it about the consistency of very stiff cake batter. Flavor well with vanilla. Bake in a moderate to hot oven. When cold with bag and ½ inch plain tube pipe on each a bulb of Italian meringue entirely covering the filling; bring this up into a point. Now place in a hot closet or cool oven for about an hour to dry. When cold dip each one in chocolate fondant or water icing; hold them upside down for the purpose, dip half way and let drain a second or so that the icing does not run when placed in their original position. Decorate with a little chopped pistachio nut on top and a little chopped roasted almonds around the base.

Cherry Meringue

Break 10 large whites into a clean bowl, beat to a stiff froth, then mix in gradually 2 pounds powdered sugar. With bag and small plain tube lay out in oval shapes on boards previously soaked in water; dust well with sugar and bake in very cool oven. When ready remove from the boards and sandwich in pairs by placing between them two or three whole glace cherries mixed with a little red jelly.

Dubosh Layer Cake

CHAPTER 11.

HIGH GRADE LAYERS

Almond Layers

One and one-half quarts yolks, 1½ quarts eggs, 4 pounds granulated sugar, 2 pounds browned almonds ground up very fine, 1½ pounds flour, 1½ pounds butter. Place the eggs, yolks and sugar in a copper kettle and warm through on the stove; beat up very light, as for sponge cake; then mix in carefully the almonds and flour; lastly add the butter, which has been previously melted over the fire; fill in the square forms until just level with the edge of the pan. Bake in a moderate oven.

Chocolate Layers

Four quarts whole eggs, 4 quarts yolks, 11 pounds granulated sugar, 4 pounds ground walnuts or macaroon crumbs, 3 pounds of flour, 4 pounds butter. Melt the chocolate and the butter separately; then mix together gradually stirring all the time. To this add two quarts warm water, mixing by the same slow process. Warm the eggs, yolks and sugar over the fire and place on the machine and beat up as for sponge cake. When light add the chocolate, etc., and stir in carefully; lastly add the flour and ground walnuts; fill in the square forms until level with the edge, using a pie plate to avoid handling the mix as much as possible. Bake in moderate oven and turn bottom side up on coming from the oven.

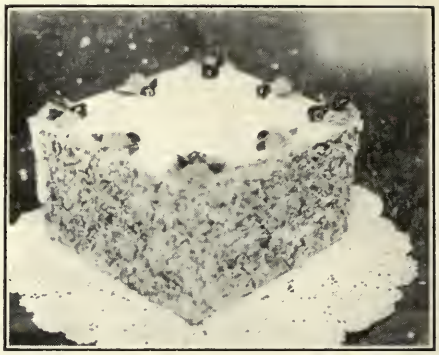
Ginger Layers

Three pounds six ounces sugar (powdered), 3 pounds butter, 1½ pounds lard, 46 eggs, 6 pounds flour, 1½ pints molasses, ¾ ounce soda, 5 pounds preserved ginger, 1 ounce ginger, 1 ounce cinnamon; cream together the butter, lard and sugar; add the eggs, gradually beating well after each addition; add the molasses and spices; mix well; lastly add the flour, baking soda and the preserved ginger chopped fairly fine; mix through without overworking; fill in the round layer cake forms until almost level. Bake in moderate oven.

Yellow Layers

Nine pounds soft flour, 6 ounces baking powder, 6 pounds powdered sugar, 3½ pounds butter, 2½ quarts of yolks and whole eggs, 2½ quarts milk; cream together the butter and sugar; add the eggs gradually; place in the milk and lastly add the flour and baking powder; do not overwork the mix; fill in the round layer cake forms a little more than half way. Bake in sound oven. Scale 11 ounces each before baking.

Chocolate Devil's Food



Cherry Cream Layer

Devil's Food

Nine pounds sugar, 4½ pounds butter, 1½ pounds almond paste, 2¼ quarts eggs, 12½ pounds flour, 3 ounces soda, 4½ quarts milk, 3¾ pounds chopped walnuts, 4½ pounds granulated sugar, 1½ pints water, 2¼ pounds bitter chocolate. Place the 4½ pounds granulated sugar and 1½ pints water together and bring to the boil over the fire; take off the stove and to this add 2¼ pounds bitter chocolate. Now prepare the mix. Cream together the butter, sugar and almond paste; add the eggs gradually, beating well after each addition; mix in the chocolate syrup, then the milk and lastly flour, baking soda and chopped walnuts. Scale at 12 ounces into the round layer cake pans. Bake in moderate oven.

White Layers

Seven pounds flour, 7 pounds sugar, 2½ pounds butter, 2 ounces of baking powder, 1½ quarts milk, 2 quarts egg whites; cream together the butter and sugar; add the egg whites gradually, with the last two additions of egg whites throw in about ½ pound flour each time. Place in the milk and mix in the flour and baking powder. Scale at 14 ounces into square and round layers. Bake in moderate oven.

Fruit Layers

One and one-half pounds almond paste, 1 pound chopped almonds (not too fine), ¾ pound chopped preserved fruit (pineapple, cherries, etc.), 1 pound sugar, 10 yolks, 10 whites, 3 ounces flour, zest of 3 lemons, zest of 2 oranges; cream the almond paste, sugar and yolks together; mix in the fruit, flour, juice and zest of oranges and lemons; lastly add the whites beaten to a stiff foam; mix through lightly. This mix will make six square layers. Bake in cool oven.

This layer is used more as a filler than for anything else; it has a fine flavor and sandwiched between two layers of any of the foregoing mixtures with a fruit icing on top makes a layer that cannot be surpassed for quality and appearance.

Butter Sponge Layers

For butter sponge layers weigh down the following: 8 pounds granulated sugar, 6 quarts eggs, 2½ quarts yolks, 6 pounds flour, 3

pounds butter. Place the eggs, yolks and sugar in a copper kettle and warm through on the stove; place in the machine and beat up as for sponge cake; when light mix in the flour lightly and lastly add the butter, which has been previously melted on the stove; fill in square layer pans level with the top, using a pie plate for the purpose to avoid handling the mix as much as possible. Bake in moderate oven.

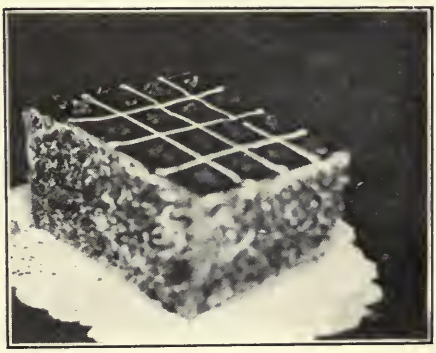
Chocolate Walnut Layers

For chocolate walnut layers sandwich one square white layer between the chocolate layers, using the chocolate walnut filling. Mask the sides with a little meringue and dip in coarsely chopped walnuts. Ice the top with chocolate fondant and divide into 16 squares with lines of yellow fondant, as shown in cut. Place half a walnut within each square.

Punch Layers

Sandwich three of the yellow sheet layers together with the punch filling. Mask the sides with meringue and press into the sides roasted flaked almonds. Frost the top with white fondant and with bag and star tube make a neat border, etc., using the punch filling.

Punch Layer Cake



Chocolate Walnut Layer

Lemon Layers

Take 2½ yellow layers for one lemon layer. Spread a layer of lemon filling on one whole layer, place the half layer on top of this and give another layer of filling. Place a whole layer on top. Mask the sides with meringue and dip in coarsely chopped pecan nuts that have been partly roasted in the oven. Frost the top with a frosting made from XXXX sugar and the juice and zest of lemons. Place a ring of half pecan nuts around the edge. This makes a most delicious eating layer. Place in sufficient filling so that the layer will shake lightly when it is touched.

Chocolate Ginger Layers

Take three of the ginger layers and sandwich together with raspberry jam. Wash with apricot jelly and frost with chocolate fondant. Place two or three pieces of preserved ginger on top.

Pecan Layers

For the pecan layers coarsely chopped pecan nuts should be added to the white layer cake mix, not a large quantity, but just sufficient to show a nice face when cut. Scale the same as for plain white layers. Sandwich three of the pecan layers together with marshmallow flavored with a little kirschwasser. Spread a little on the sides and on top. Place away in the icebox for a while to set firm. Frost the whole with white fondant to which has been added a little kirschwasser and sieve over the top finely ground pecan nuts that have been roasted a little in the oven. This makes a nice compact layer, clean to handle. Of course, in localities where 80 or 90 cents is the highest price it is possible to obtain for a layer of this class, vanilla flavor should be used in the place of kirschwasser.

Cherry Layers

Sandwich one square white layer between two square yellow sheet layers using the cherry marshmallow as a filler. Spread a little of the filling on top and sides. Cover the whole with fondant and place two cherries at each corner, with strips of angelica for stalks. Another way is to press roasted flaked almonds into the sides. frost the top with white fondant and finish in the same manner as when iced plain white. (See Plate 6.)

Mixed Fruit Layers

Sandwich one of the fruit layers from the fruit layer cake mix between two of the yellow sheet layers, using raspberry jam as the filler. Mask the sides with meringue and press in white flaked almonds. Frost the top with a fruit icing made by mixing some coarsely chopped pineapple and cherries through the white fondant. Place a ball of the chopped fruit at each corner of layer and make a neat border of the punch filling. To make the balls of chopped fruit roll between the hands to make into ball shape and turn onto coarse granulated sugar. Place in position with a little white fondant to make them adhere to the layer.

Lady Baltimore Layers

For the Lady Baltimore layers mix together 3 pounds figs (chopped fairly fine), 3 pounds Sultana raisins, 3 pounds of roasted pecan nuts, coarsely chopped. Make some meringue with 3 quarts whites, 14 pounds powdered sugar and vanilla flavor. When made, mix the dry ingredients through. Take three of the round white layers, spread a good layer of the filling between each layer and cover the top and sides to the extent of ¼ inch in thickness. Place in the oven until the edges are tinted a pale brown.

Premier Layers

For premier layers sandwich one of the yellow sheet layers between two square chocolate layers, using the punch filling as a filler. Trim the sides, brush over with hot apricot jelly and frost with chocolate fondant. Execute a little design on top with the punch filling, using a star tube.

Orange Cocoanut Cakes

Grate the zest from one to two oranges, according to size; mix this through some freshly beaten meringue. Take three of the white layers and sandwich them together with orange meringue, with a little freshly grated cocoanut mixed through. Cover the whole with orange meringue and press freshly grated cocoanut into the sides and on top. Orange marshmallow is sometimes used in preference to the meringue, as this will keep soft between the layers for a much longer time than when using meringue. However, either will make a delightful and tasty confection.

Banana Tarts

For banana tarts take a single layer cake, one scaled at 10 to 12 ounces, from a nice layer cake mixture; slice in two and cut some nice firm bananas lengthwise and place on half the layer; use two bananas to each layer. Brush over the bananas with a fairly heavy syrup and spread over a thin layer of cream. Place the other half layer on top and spread a little cream around the sides; dip in roasted flaked almonds. Put a good layer of cream on top and pipe on a neat border; place half a banana, divided lengthwise on top with a cherry and angelica. Brush over the banana with strong syrup (this prevents the banana from going dark). They are a very classy looking article and retail from 45 cents to 50 cents each.

Pineapple Snow Cake

For pineapple snow cake take three of the white layers, drain the liquid from a can of preserved pineapple and chop up the pineapple fairly thin. Spread a layer of the chopped pineapple on one of the white layers and over this spread a thin layer of meringue. Proceed in this way until the three layers are in position. Cover the whole with a layer of meringue about ¼ inch in thickness, dust lightly with powdered sugar and place in the oven until the edges are tinted a light brown.

Banana Tart

Pastry Charlottes
Spanish Puffs

Opera Pastries
Cream Baskets

Matinee Creams
Punch Buns

CHAPTER 12.

CREAM GOODS

The following reeipes are for exceedingly choice goods and should be a weleome addition to the list of eream goods of any high class firm. The list also ineludes reeipes for ordinary goods for the benefit of those who have had but little experienee along these lines. They should prove benefieial to the trade at large.

Sponge Casing for Charlotte Russe

There are several good methods of making the sponge easing for eharlotte russe. In quite a few high elass stores it is eustomary to make use of stale lady fingers for the purpose, but where a large quantity of charlottes are prepared this is hardly praetical. For easing No. 1 weigh down the following 1 quart egg whites, ¾ quart yolks, 1 pound granulated sugar, 1 pound powdered sugar, 2 pounds flour (half strong, half soft). Beat the whites to a stiff foam and add the granulated sugar gradually, beating well after eaeh addition; add the yolks and beat 2 or 3 seeonds more. Now stir through the powdered sugar with the egg whip, and lastly add the flour; mix through lightly with the hand. Fill the bag containing a lady finger tube with the mixture and lay out in 3 strips on paper baking sheet. Do this by forcing the mixture out lady finger shape, but elose together and about 4 ineches wide. When baked, eut the strips down the center and length, aeeording to the size of the eups. In this way the eharlottes have the appearanee of being lined with lady fingers without all the trouble attaehed to the making and use of same. For those who have a large trade in eharlottes, would recommend the use of sheets, as these can be piled on top of eaeh other and several hundred linings cut at one time. In a large bakery I operated seven years ago we made quite a quantity of eharlottes eaeh day and to do away with the annoying differenee in thickness of the sheets in plaees, a trouble hard to avoid when spreading with a palette knife, we had a tube made, 5 inches long and ¼ ineh wide; this was attaehed in the same manner as the small rubber bags and decorating tubes. In this way a ribbon of the mixture was foreed out, mueh in the same way as the tubes of dental cream. This did away with all spreading; the sheets were the same thickness, and what is more important than anything in a mixture of this kind, more espeeially a large one, it had the advantage of speed. A mixture run out with the tube could be done in about half the time it would take to spread with a bowl knife, and using the tube one was assured of having the sheets of a uniform thiekness.

For easing No. 2 weigh down the following: 2 quarts eggs, 4½ pounds granulated sugar, 2½ pounds flour (half strong, half soft). Plaee the eggs and sugar in a eopper kettle and warm over the stove. Place in the maehine and beat until light and thiek, then mix through

the flour lightly with the hand. Proceed in the same way as for Casing No. 1. Bake in fairly hot oven.

Plain Whipped Cream

For assisting cream to retain its firmness after whipping, gelatine should be used in the proportion of ½ pound to 5 gallons of cream. The gelatine should not be used too warm or too thick. When using a good brand of sheet gelatine a pound should be dissolved in 1½ to 2 quarts of water. This should be thoroughly dissolved by placing in an outer pan containing boiling water, and whatever quantity is needed should be partly cooled off and the vanilla mixed with it before adding to the cream. For sweetening purposes the usual quantity of sugar allowed is 4 ounces to the quart, but this is entirely a matter of taste.

Charlotte Russe

Line some charlotte russe cases with sponge sheet or lady fingers. Fill a bag containing a 1½-inch plain tube or a large star tube and pipe on a pyramid of whipped cream, bring to a point at the top. Retail at 5 cents each.

Double Charlottes

Take a small amount of whipped cream and make into a light paste with some slightly warm melted bitter chocolate; add this to the bulk. Now line some charlotte russe cups as for plain charlottes; fill about two-thirds full with whipped cream, using a star tube, then top off each one with a little of the chocolate whipped cream. The above method of mixing the chocolate whipped cream is the only way in which any degree of success is assured. If added to the bulk without first making a paste the warm chocolate on contact with the cold cream will set in small, hard lumps. Retail at 90 cents per dozen.

Charlottes a la Cardinal

This is a very high class charlotte, but is rather a tricky mixture to work out successfully at the first attempt. However, I hope this won't deter any readers from attempting same, of course providing he has a trade that will stand for the price. Line some charlotte cups with lady fingers. Now take 2 quarts of cream, have your assistant beat this up, while you prepare the following: place 10 yolks of eggs in a small bowl, add to this ½ pound sugar and beat together until fairly light, then add 1 gill of melted gelatine (proportion explained in whipped cream). Pour this mixture into the yolks of eggs gradually beating well while adding; beat for a few seconds more, but on no account let it get too thick. Of course, this depends upon the temperature of the bakery, as the gelatine setting will thicken the mixture. Then add to the whipped cream. The mixture should be just thick enough to pour into the whipped cream, but do not let it get above the pouring stage or the resultant cream will be very disappointing. Fill in the same way as for charlotte russe. Retail at 10 cents each.

Large Charlottes

Large charlottes are usually prepared from large sponge cakes hollowed out, then filled with cream. The best method of preparing

these charlottes is to use lange du chat biscuits or wafers, made into finger shapes around the sides. These are usually held in position by the use of a little butter cream, then when the charlotte is finished stretch a band of pale colored silk ribbon around the sides and finish with a large bow. In this way additional strength is given the casing, otherwise with such a soft and absorbent casing as sponge cake the charlotte would fall to pieces in a very short time. The filling of cream can be rounded off dome shape and further decorated with glace fruit, etc.

A very effective way of finishing a large charlotte is to frost a piece of charlotte casing with pink icing. When dry, cut into diamond shapes, etc., and if necessary decorate with a little royal icing, using a paper cone cut very fine. Arrange these small pieces on top and use a wide band of pale pink ribbon for the sides.

Punch Cream Buns

For punch cream buns make up a fairly rich fermented dough, a dough with about ½ pound sugar, ½ pound butter and 4 or 5 eggs to the quart, or if only a few are to be made for a start, make some of the ordinary bun dough a little richer by the addition of a few eggs. Scale 3 ounces for two buns. Hand up round, pan and wash with strong egg glaze, a mixture of yolks and eggs, and give good proof before baking. When cool, split almost in two and dip in a punch previously prepared from the following: 1 gallon of plain syrup, juice of 2 oranges and 1 lemon, rum flavoring. Bring the syrup to the boil, add the orange and lemon juice and rum flavoring; allow to boil. The buns should be just put in and taken out or they will absorb too much liquor. When cool, open and fill with whipped cream, sweetened and flavored with vanilla. Sprinkle a little pistachio nut on the cream showing between the bun. The punch will keep for some time and should be warmed each day before using. Retail at 90 cents a dozen.

Savarins

For Savarins make up a dough as for punch cream buns, but use 6 or 7 eggs to the quart and make the dough soft enough to put through a bag and tube. A genuine Savarin mixture is given below, which can be used if preferred. They can be made any size, the molds are similar in shape to angel cake molds, with the exception of the tube being wider, not so deep and closed at the top. When the dough is ripe, fill the molds barely half way. Give good proof and bake in fairly hot oven. When cool soak in punch as for punch buns, and fill with whipped and sweetened cream, to which has been added the yolks of a few eggs; sprinkle a little chopped pistachio nut on top. Large Savarins can be made in the same way, but should be decorated with almonds, cut lengthwise, and stuck into the side with a little fruit on top.

Savarin Mixture

The genuine French Savarin mixture is made from the following: warm up a pint of milk, into this dissolve 1 ounce of yeast and make into sponge with about 1 pound of flour. Allow to stand in a warm place to get a start. Make up another dough with 2 pounds flour and 15 eggs; beat these together thoroughly. To this add 2 pounds butter

gradually, and finish making the dough with 15 eggs (making 30 in all) and ½ pound sugar. When made, add the sponge and work through. This dough can stand all night in a cool place, and should be beaten back before being used up the next morning. It is only necessary for the sponge to get a start, but plenty of work should be given the dough at all stages of manufacturing.

Banana Tarts

For banana tarts take a single layer cake, one scaled at 10 to 12 ounces from a nice layer cake mixture; slice in two and cut some nice firm bananas lengthwise and place on half the layer; use 2 bananas to each layer. Brush over the bananas with a fairly heavy syrup and spread over a thin layer of cream. Place the other half layer on top and spread a little cream around the sides; dip in roasted flaked almonds. Put a good layer of cream on top and pipe on a neat border; place half a banana, divided lengthwise, on top, with a cherry and angelica. Brush over the banana with strong syrup. (This prevents the banana from going dark.) They are a very classy article and retail from 40 to 50 cents each.

Cream Baskets

Take some cup-shaped cakes and slice a little off the bottom to make them stand level. Now take a pointed knife and cut a round out of the top, digging down into the cake and saving the piece cut out for the lid of the basket. Brush the sides with apricot jelly and roll in roasted flaked almonds. With bag and plain tube pipe in a big bulb of whipped cream, bring it well up and do not get too near the sides; cut the lid in half and place in position so that the center is lower than the sides; sieve over lightly a little XXXX sugar and place in position a handle cut from angelica. Retail at 90 cents per dozen.

Pineapple Tarts

Proceed in the same way as for banana tarts, using canned chopped pineapple, with the liquid drained therefrom, in the place of bananas. Retail at 40 to 50 cents each.

Matinee Creams

For matinee creams take some ordinary sized cream puffs, force in some whipped cream, using a bag and plain tube. Frost the top with maple fondant, then brush the sides with apricot jelly and press in roasted stale macaroon crumbs. Fill a paper cone with maple fondant and describe circles on the top, gradually working out from the center. Before being allowed to dry sprinkle in the center a few coarsely chopped pecan nuts which have been previously roasted in the oven. If pecan nuts are not available use coarsely chopped walnuts. Retail at 90 cents per dozen.

Opera Pastries

This is a very delicate pastry and is a desirable addition to the variety of goods prepared to serve in the coffee parlor or tea room. Take a baked strip of pastry as used for Napoleons (about 4½ to 5 inches wide), spread over a thin layer of raspberry jam, and on the

top of this place a strip of light sponge sheet the same width and length of the pastry. Now fill the bag containing a large plain tube with whipped cream and force out two or three strips on top of the sponge sheet. Round this off nicely with a bowl knife, then cover the whole with a thin layer of meringue. This can be done by using a bag with a medium sized star tube and piping the lines close together running from end to end. The quicker way of putting on the meringue is to use the special tube as mentioned for laying out the sponge sheets; in this way a ribbon of meringue is forced out sufficient to cover the strip at one operation. Now transfer the finished strip to a flat piece of wood about the same width and length. The idea is to get a little brown color on the meringue by holding it near a strong flame. Where there are open furnaces to the ovens, and coke or coal is used, this is an easy matter; it is only necessary to hold in the heat two or three seconds, as the meringue quickly colors. A heater such as candy makers use is quite all right for this purpose in case it is not handy to reach the furnace. Cut into sections 1½ inches wide and retail at 60 cents to $1 per dozen. This is a splendid eating pastry and has a very high class appearance. When packing great care should be exercised, as the pastries have nothing strong in the way of casing.

Boston Cream Pies

Allow 1½ layer cakes, layers scaled at 8 ounces, into the pan, for each pie. Split and sandwich the whole layer with yellow custard cream. On top of this spread a thick layer of whipped cream. Now divide the half layer in two and place on in the same way as for cream baskets. Dust rather heavily with XXXX sugar and mark out a little design on top with a point of a knife. Retail at 30 to 40 cents each.

Snowballs

For snowballs take some good shaped doughnuts, preferably those a few hours old. Split almost in two and force in a large bulb of whipped and sweetened cream. Dust on top with XXXX sugar. Retail at 40 cents per dozen. It is surprising what nice eating this cake makes. Of course the doughnuts should be thoroughly cooked, and at the same time be a light brown in color, and at least half a day old to insure their cutting firm and not being in the least doughy. Very few people after eating one would guess they had been eating a humble doughnut so effectively disguised. Try them.

Orange Creams

For orange cream casing weigh down the following: 1 pound sugar, 2 pounds flour, 1½ quarts egg whites, 1 bare quart of yolks. Place the whites in the machine and beat up fairly stiff. Then add the sugar gradually as for meringue. When all the sugar is beaten in add the yolks and run on slow speed for two or three seconds. Remove from the machine and mix through the flour lightly with the hand. With bag and ¾-inch plain tube lay out on papered baking sheets twice the size of an egg. Bake in moderate oven until fairly dry. When baked scoop out the centers with a sharp knife and place two together, using a little apricot jelly to make them adhere. Brush over with hot apricot jelly, and frost with fondant through which has been

mixed the grated rind of two or three oranges; sprinkle a little chopped pistachio nut on top; when dry make a small hole in the side, and with bag and a small plain tube force in sufficient whipped cream to fill.

Whipped Cream Torte

Weigh down the following mixture: 1½ quarts of whole eggs and yolks, 2 pounds granulated sugar, 1 pound roasted almonds (ground fine), ¾ pound flour, ¾ pound butter. Place the yolks, eggs and sugar in a copper kettle and warm over the stove; remove and beat until light and thick, then add the almonds and flour mixed together. When partly mixed add the butter, which has been previously melted in the oven; lay out in the regular torte hoops. For $1 size these usually measure 8½ inches in diameter; the $1.50, about 10 inches; the $2, 11 inches, and so on. Paper the hoops and do not use any grease on the sides; spread to 1 inch in thickness and bake in medium oven. When baked carefully remove the skin (the top) of the torte with a sharp knife, taking care not to break; slide on to cake round and ice thinly with white frosting. Now hollow out the center of the torte and fill with whipped cream. Remove the center of the frosted top with a round cutter 1½ inches in diameter, then divide into 12 sections for a $1 torte, 16 for $1.50 torte, and so on. Decorate with a cone of royal icing cut fine and glace fruit. Place on a board and lace paper, then spread a little whipped cream around the sides and press roasted flaked almonds into the sides.

Hazelnut Cream Torte

Take two of the baked torten, as used for whipped cream torten. For this purpose these are best hollowed out by removing the cake in a circle; hollow out ½ inch from the sides and leave a circle of cake in the center of each, then when the two are placed together there is plenty of support in the center, as the two small circles left in each torte should meet, and in this way the pressure of the top does not lie on the cream. Fill with whipped cream through which has been mixed finely ground hazelnuts. For the side pin out a piece of marzipan (this is prepared with ½ pound almond paste, ½ pound sugar, sufficient whites to make a stiff paste, and a dash of rum flavoring), to ⅛ inch in thickness, pass over a fluted rolling pin, then cut into a long strip wide enough to cover the sides of the torte and reach half an inch above the top; pinch the top of the marzipan all around with a pair of paste nippers. Frost the top thinly with white fondant and place just inside the border a ring of filbert nuts previously dipped in caramel sugar; intersperse with small diamond-shaped pieces of angelica. Place a little cut glace fruit in the center, and if a high priced torte, further decorate with a cone of royal icing cut very fine.

Pastry Charlottes

For pastry charlottes pin out a piece of straight puff pastry to ⅛ inch in thickness; cut into pieces 3 inches square. Splash the center with a little egg wash and fold the four corners to the center. Place onto a pan lightly splashed with water and bake until crisp in moderate oven. When cool dust with XXXX sugar; make a hole in the top of each with the forefinger and force in some whipped cream, using a bag and tube. Pipe a pyramid of whipped cream on top, using a star tube; finished with a little chopped pistachio nut on top. Retail at 90 cents per dozen.

CHAPTER 13.

LOAF CAKES

Van Dusen Cakes

Originated on the Pacific Coast this cake is a great favorite. Light, fluffy with fine keeping qualities it is a good seller and a fine stock cake, as it is particularly desirable to serve at teas and with ice cream. It is best when baked in a gas or electric oven where it can be given a "flash" heat to start and the oven gradually cooled to permit of thorough baking. This cake is usually baked in one and one and a half pound sizes. Some pans used are oblong in shape and also round as used for angel cake with a center tube. To prepare the pans cut paper and cover the bottom of each pan, leaving the sides free. This is all that is necessary in the preparation of the pan. No grease is used on the sides for the reason that the cake is very light and would be apt to shrink quite a lot if greased. For the yellow Van Dusen use: 2 pounds butter, 3½ pounds sugar, 5 pounds flour, 1½ quarts yolk, 1½ quarts milk, 2 ounces cream of tartar, 1 ounce soda. Cream the butter and sugar together; add the yolks gradually, beating well after each addition; add the milk in which has been dissolved the soda, add a little extract of vanilla, then the flour and cream of tartar. Mix thoroughly, taking care not to overwork. This should make 16 pounds of cake. Bake in moderate oven and when coming from the oven turn upside down and allow to get quite cold before cutting from the pans. Retail at so much per pound.

White Van Dusen

For white Van Dusen use the same mixture as for yellow with the exception of using whites in the place of yolks. Rub the butter with 2 pounds of sugar, keeping 1½ pounds of the sugar back. The whites should then be beaten up and the 1½ pounds of sugar added gradually making a light meringue. This should then be beaten into the creamed butter and sugar, adding about one-third each time; add the milk and soda with a little vanilla extract and almond oil, then the flour and cream of tartar. Just mix to clear. Proceed in the same way as for yellow Van Dusen. Retail at so much per pound.

Dorothy Cakes

Four pounds sugar, 3 pounds butter, 6 pounds flour, 6 pounds of chopped cherries, 1½ quarts yolks and whole eggs, 1½ pints milk, 1 ounce cream of tartar, ½ ounce soda. Put together in the usual way for cakes of this kind. Scale at 15 ounces each into oval shaped pans and bake in medium oven. When cold frost on top with a nice white icing through which has been mixed some chopped cherries, angelica, etc. Retail at so much each.

Yellow Florence Cakes

Nine pounds sugar, 4½ pounds butter, 2½ quarts yolks, 1 quart whole eggs, 10 pounds flour, 9 ounces of baking powder, 3 quarts milk. Put together in the usual way and scale at 1 pound into oblong shaped forms, preferably those with wire loops on the corners, so that they can be turned upside down when coming from the oven. Don't grease the pans, lay a piece of paper in the bottom. Let stand until quite cool before cutting out. Retail at so much each, according to locality.

Dundee Cakes

Six and a quarter pounds sugar, 6¼ pounds butter, ½ pound almond paste, 72 eggs, 9½ pounds flour, 10 pounds raisins, 3¾ pounds currants, 1¾ pounds of orange and lemon peel, ½ pound citron, 1½ pounds of chopped almonds, vanilla and almond flavor. Put together in the usual way, the fruit and nuts before the flour. Scale at 1½ pounds into papered pans or hoops measuring 5 inches in diameter and 2½ inches high. Level off with the hand dipped in milk and sprinkle over chopped almonds. Retail at so much each. Will make 16 cakes.

English Madeira Cakes

Two and a half pounds sugar, 2 pounds butter, 24 eggs, 3¼ pounds flour, ½ ounce baking powder, vanilla flavor. Cream together the butter and sugar, add the eggs gradually, beating well after each addition, then flavor with a little egg coloring and lastly flour. To obtain the cauliflower top so much admired in cakes of this kind allow to stand in the bowl after mixing for two or three minutes, then beat together again. Scale off in papered hoops as used in Dundee cakes, place two thin slices of citron peel on top of each and dust with powdered sugar. Will make 10 cakes. Bake in medium oven and retail at so much each, according to locality.

Ideal Ginger Cake

For ideal ginger cake weigh down the following: 1½ pounds butter, 1 pound of brown sugar, 20 eggs, 2½ pounds Sultanas, 1½ ounces cinnamon, 3 ounces ginger, 4½ pounds soft flour, 1 ounce cream of tartar, ½ ounce bi-carbonate of soda, 4¼ ounces molasses. Cream together the butter and sugar until light, and eggs three at a time, mix in the molasses and Sultanas, and lastly flour through which has been sifted the chemicals and spices.

This cake can be made any size from 1 to 4 pounds. Bake in moderate oven, about 300 degrees. The cake should not be disturbed until thoroughly set; it will take an hour for a cake weighing 1 pound and about ¼ hour for each pound over. The cake when baked will have a very smooth surface, with a slightly hollowed center. This is not due to any fault in baking or mixing, but is the nature of the cake. When cut it will be found to have a perfect texture. Retail at so much a pound.

Small Pound Cake

This is a pound cake mixture baked in small hoops an inch in height and an inch in diameter. The hoops should be papered with bands 2 inches high and placed fairly close together on a papered bak-

ing sheet. For the mixture use 1½ pounds butter, 1½ pounds sugar, 1½ pounds strong flour, 15 eggs, ½ pound currants. Cream together the butter, sugar and eggs in the usual way, add the currants and flavor with vanilla. Mix in the flour. With bag and ½ inch plain tube fill in each one a little over the top of the hoops about 1¼ inches in depth. Bake in oven about 400 degrees. Should make 15 dozen small pound cakes. Retail at so much per pound.

Vanilla Fig Cake

Weigh down the following: 1¾ pounds butter, 2 pounds sugar, 3¼ pounds soft flour, 12 ounces soda flour, 12 eggs, 1 pint of milk (good measure), 2 pounds figs (chopped), 12 ounces cherries. Beat the butter and sugar to a light cream, flavor with vanilla extract, add eggs a few at a time, mix in the fruit and milk, then the flour. Scale off at 1 pound in square or oblong shaped pans and bake in moderate oven, about 350 degrees. Retail at so much each.

Orient Cake

One and a quarter pounds butter, 1½ pounds powdered sugar, 2 pounds soft flour, 18 eggs, pinch of baking powder, flavor with cherry essence, 1 pound preserved green gages, ¼ pound pistachio nuts. Cream the butter and sugar and add the eggs in the usual way. Mix in the fruit (chopped but not too fine), nuts and flavor. Draw in the flour and mix without overworking. Scale at 8 ounces and bake in oval shaped pans. This makes a splendid eating cake and when cut the fruit and nuts make a nice combination. Retail at so much each.

Lemon Sandwich

Sixty eggs, 6¾ pounds granulated sugar, 6¾ pounds soft flour, 1½ ounces cream of tartar, ¾ ounce bicarbonate of soda, 1½ pints milk. Beat the eggs and sugar as for sponge cake. When the mix is just about ready, pour in the milk and flavor with extract of lemon. Take off the machine and mix the flour through lightly. Grease the sides of four baking sheets and place a sheet of paper on the bottoms. Divide the mixture equally between the four pans. Bake in oven 400 degrees. When cold spread two sheets with lemon custard and place a sheet on top of each. Ice thinly on top with lemon fondant or water icing. Retail at so much a portion.

Loaf Sponge

Two hundred eggs, 13 pounds flour, 5 ounces cream of tartar, 2½ ounces soda, 3 quarts hot water, 18 pounds sugar, lemon oil flavoring. Place the eggs and granulated sugar in the machine kettle and beat up until light and thick. When almost ready add 1½ quarts of the hot water and continue beating for two or three minutes. Stop the machine, turn the mix into a bowl and stir through the remaining 1½ quarts of hot water in which the soda has been dissolved. Now mix through the flour lightly, through which has been sieved the cream of tartar. The pans for this mixture do not need greasing, just wash in hot water after each baking and use dry. Fill into various shaped forms half way, place on baking sheets and bake in medium oven. As they come from the oven turn upside down onto papered baking sheets dusted lightly with flour.

SAMPLES OF POUND CAKE

CHAPTER 14

POUND CAKE

It is generally admitted that this branch of the trade requires greater knowledge and skill on the part of the operator than any other phase of the business. Probably this is the reason there are few really good pound cake bakers outside of the large factories. By this statement I do not mean to imply that one cannot be a good baker without making a fine line of goods of this class, but will say that bakers who have not yet attempted anything in this line have missed one of the most profitable and interesting branches of our trade. This hardly applies to our neighbors over the border, as in most Canadian stores a case of pound cake usually occupies a prominent position and is more often than not of a very high grade.

I think the reason for this is the fact that Scotch and English bakers predominate in the bakeries there and I think it will be generally admitted that they excel in this branch of cake baking. In the average small bakery the principal trouble seems to be the heat of the oven. A continuous baking throughout the day and night is usually carried on and probably one or two attempts have been made with small batches of pound cake, and no especial trouble having been taken to see that the oven is cooled off sufficiently to attempt to bake pound cake with any degree of success. I have been up against these troubles myself in small bakeries, but have always found, providing a fair trial is given this class of cake, it invariably catches on, and have found it worth while to set an afternoon apart for the cooling down of the oven. Of course, as the sale of pound cake increases week by week, as it should do providing the proper stimulus is given the sale and the batches increase in size, one can work with a much warmer oven than was necessary in the first place. A sound oven at 300 degrees is the ideal oven for pound cake. Of course the size of the blocks makes a difference, but in my opinion some parts of the cake get a lot of unnecessary drying out if these exceed 6 pounds in weight. At this heat bake with the oven partly open for the first 35 or 40 minutes to allow the cakes to attain their full expansion; from then on with everything closed up tight. Should the oven be too hot the resultant cake is very close in texture and has a huge crack on top, especially if the cake is of the rich variety. This is caused by the heat of the oven forming a crust before the cake has finished aerating; then, as the interior gas expands itself, it cracks the crust to escape. A part preventative of this, providing the oven is a little warm, is to give the cake plenty of protection from the bottom heat; give several thicknesses of paper and double pan. An oven too cool is almost as bad as having an oven too hot. There are very few bakeries of my acquaintance where this would be likely to happen, still a few remarks along these lines will not be out of place.

In the case of a cool oven a thick crust is one of the principal faults, as shown in cut cake; but whereas the cake baked in a hot oven does not reach its fullest expansion, the reverse is the case using a cool oven. After reaching its full expansion the cake settles in the center, due to the center of the cake forming into a syrupy substance. This is more often than not the case with rich fruit cake. Plain pound cake should always be baked in a sound oven at the heat mentioned. Even if baked in an oven the least bit cool, this will show in the color of the crumb, which will have a slightly grayish tint instead of being clear and bright. In a nutshell, the idea is to bake cakes as quickly as possible, at the same time having the oven cool enough to allow the cakes to obtain their fullest expansion.

Regarding raw materials in pound cake baking, if a fine grade of finished goods is desired, the best of everything is necessary to obtain these results.

Butter—In my opinion butter or neutral fat (whichever is used) is the most important ingredient of all; the texture of the cake really depends upon the quality used, and this rule applies to all rich loaf cakes in which the eggs are beaten into the creamed butter and sugar. Have you ever noticed how some butter will take all the eggs which should go into a pound cake mix without curdling, while another butter of good flavor, and probably priced the same, will start to curdle before half the eggs are in? The curdling is due to an excess of water, milk, curd, etc., in the butter; this water forms into a syrup with the sugar, and after a certain quantity of eggs have been added the batter will slide about and not amalgamate with the other ingredients. Another cause to which this can be attributed is the addition of the eggs in large quantities and too frequently.

Sugar—A good quality powdered sugar, not too fine, will produce the best results. At the time of writing I am having a little trouble in obtaining a straight sugar really suitable for this work, and am using a fine granulated sugar mixed with powdered sugar in equal proportions with fine results. In cakes of cheaper grades the amount of sugar is increased, as this also tends towards producing a cake of fine texture, although care must be taken not to have the mixture too sweet.

Flour—Flour for use in pound cake baking should be of the soft variety, but high grade. Quite a few good pound cake bakers advocate the use of a little strong flour, but in my opinion this has a tendency to give the cake too much "spring" in the center, and especially if the oven is on the warm side. A cake with a nice flat top is the ideal cake; therefore anything which is apt to bring about a reversal of this order should not be added.

Eggs—Eggs of fair quality should be used; avoid cheap eggs for this work, as they are usually weak and colorless and very stale. Where the mixture calls for whites being beaten up do not beat too stiff, as this state tends to toughen the mixture. While on the subject of eggs it will be well to note that there is an economical and a wasteful way of breaking them. In cakes of this kind, when a fair sized batch will run away with hundreds of eggs, the amount of eggs that are wasted by throwing the shells as they are broken direct into the garbage can amounts to almost a quart to every 300 eggs. If a can with a perforated bottom on legs is placed over a larger one to catch the drained

whites from the empty shells as they are thrown in, and situated in a eonvenient corner, this waste should be effeetively stopped.

Fruit—Fruit should be cleaned thoroughly and, if exeeptionally dirty, washed and dried; look over for stalks and small stones. Good fleshy fruit, whieh invariably possesses a good flavor, is the right kind to use. In the case of eherries, ete., which sometimes earry an exeess of syrup, place on a wire or small sieve and immerse for a few seconds in warm water. Do not allow to remain in the water but a few seeonds or the flavor of the fruit will be impaired. The reason for removing the excess syrup is to prevent the fruit from sinking during baking. Citron should be slieed to use in eitron pound cake, and eut in small eubes when used for dark or light mixed fruit eakes.

Flavors and Colors—In flavoring eakes a eommon mistake is overdoing it in this respeet. Just suffieient to give it a delicate flavor is all that is neeessary. If good materials are used throughout, what is the use of drowning the flavor with an extraet? The flavor of good butter and fruit is preferable to cheap extraets. Appearanee has a whole lot to do with the selling of pound eake and what pleases the eye pleases the palate in this case. In all pound eake I would advise the use of a little egg color. In medium heavy fruit cake, where a nice golden brown colored crumb is desired, the eake should first be colored with a little egg eoloring, then toned down with a little "Black Jack" (burnt sugar). Colors and flavorings should be added after the butter and sugar are ereamed.

Method of Mixing—Quite a little of the ultimate sueeess attained in this braneh of eake baking depends upon the method of mixing. For rich cakes ream thoroughly the butter and sugar before adding the eggs; these should be in proportionate quantities to the size of the mixture. Add the eggs as quiekly as possible. As soon as the mixture is smooth and clear, after an addition of eggs, follow with another, and so on until all the eggs are in, then stop the maehine without giving the batter any unneeessary beating. The principle underlying the beating of mixture is to bring about a state of lightness by the creation of multitudinous air eells. After the mixture reaehes a certain stage these have reached their fullest expansion and gradually break down. Most bakers are familiar with mixtures that have reaehed the runny stage. This is the most apparent fault in mixtures that have been beaten too much; the resultant cake is very coarse in texture and has an exceedingly raw taste. Constant attention at the machine is therefore necessary to prevent overdoing it in this respeet, espeeially towards the end of the beating. In making fruit cake stir in the fruit before the flour; by doing this any syrup adhering to the fruit is dissolved in the mixture and the fruit effeetively distributed. Mix in the flour with as little stirring as possible. The best method of doing this is to lift the mixture from the bottom and then the sides, rather than round and round; just mix until elear. Seale into the frames as quickly as possible and fill the corners. When several varieties are required from one mixture seale the quantities separate and mix in the fruit or nuts as quiekly as possible and with the minimum of work. A very good method of mixing the cheaper grades of pound cake, several recipes of which will be given, is to mix the fat with a small quantity of flour, free from ehemieals, in the maehine, then beat at fast speed for a few minutes.

Stop the machine and pour in the milk, in which has been dissolved the sugar, with the flavoring and coloring added; stir for a few seconds, then add the remainder of flour and baking powder. Let run on the machine for two or three minutes until smooth. Cheap pound cake, if carefully made by this method, should have a close and even texture.

Storage and Cutting of Pound Cake—If not wanted for immediate sale, wrap in grease-proof paper, the date marked on and store in a tightly covered zinc lined box in which two or three holes have been pierced to allow a little air to circulate. Allow the pound cake to get quite cold before cutting, and instruct the store girls in the proper use of the knife when cutting for sale. Too often the appearance of a nice pound cake is spoiled by the wrong use of the knife in the inexperienced store girl's hands. This is especially true of fruit cakes. The right way is to force the knife through the cake with a sawing motion. In this way a nice clean cut is obtained. The wrong way, and the usual one, is to press the knife through the cake. Take note of the difference in the appearance of the cut cake in the two methods and instruct the girl of the right way.

Plain Pound Cake

For the pound cake weigh down the following: 8 pounds butter, 8½ pounds sugar, 9 pounds soft flour, 4 quarts eggs, ½ ounce baking powder, egg color and vanilla flavoring. For nut, citron, fig, seed, etc., add in the proportion of 1 pound to 6 pounds of batter.

Genoa Cake

Three pounds butter, 3 pounds sugar, 4¼ pounds soft flour, ¾ pound almond paste, 1½ quarts eggs, 2 pounds raisins, ½ pound citron (cut in small tubes), ½ pound cherries (halved), little egg color, vanilla and almond oil for flavoring. Smooth with milk and sprinkle thickly with flaked almonds before baking.

Cherry Genoa Cake

Four and a half pounds butter, 4½ pounds sugar, 2 quarts eggs, 6 pounds soft flour, ½ ounce baking powder, 4 pounds of halved cherries, 2 pounds of citron (cut in small cubes), ½ pound almond paste, little egg color and 2 liquor glasses of Noyau.

Ginger Pound Cake

Three pounds 6 ounces sugar, 4½ pounds butter, 46 eggs, 6 pounds soft flour, 1½ pints of New Orleans molasses, 1 ounce baking soda (bare weight), 5 pounds preserved ginger (cut in small cubes), 1½ ounces ginger, 1½ ounces mixed spices.

Caraway Seed Pound Cake

To each 6 pounds of batter use ½ pound chopped orange peel and ½ pound caraway seeds.

Rich Fruit Pound Cake

Twelve pounds sugar, 12 pounds butter, 16 pounds soft flour, 12 dozen eggs, 36 pounds currants, 15 pounds Sultanas, 6 pounds chopped mixed peel (orange and lemon), 4 pounds chopped citron, 2 pounds

blanched almonds, 2 pounds almond paste, 2 pounds cherries (halved), little egg color and "Black Jack", the zest of 6 oranges and 6 lemons, 1 ounce of mixed spice. Smooth with milk before baking and wash with orange juice made into a thick syrup as they come from the oven.

Rice Pound Cake (Medium Priced)

Six and a half pounds of butter and substitute fat, 8 pounds sugar, 2 quarts eggs, 10 pounds flour, 1 pound ground rice, 1 ounce of baking powder, 2 ounces corn syrup, 1½ pints milk, 1 ounce salt, egg coloring and lemon flavor.

Light Pound Cake

This cake contains quite a little baking powder, but is nevertheless of good texture; is a handy cake to cut up for serving with coffee or afternoon tea. Weigh down the following: 6 pounds flour (4 soft and 2 strong), 2¼ ounces cream of tartar, 1 ounce of soda, 3 pounds sugar, 2 pounds butter, 2 dozen eggs, about 1 pint milk, 2 pounds of nice fleshy Sultana raisins or 2 pounds halved cherries, vanilla or cherry flavor, egg coloring.

White Pound Cake

Two and a half pounds of powdered sugar, 2 pounds butter, 1½ quarts of egg whites, 3 pounds flour, ¼ ounce of baking powder, vanilla flavor. Beat up the whites with 1 pound of the sugar, cream together the remainder of the sugar and butter and add the beaten egg white gradually. Lastly mix in the flour and baking powder.

Marble Pound Cake

Use the same mixture as for white pound cake. After mixing take out 1 pound of the cake batter and to this add 2 ounces of cocoa. Place this in a bag containing ½ inch plain tube. Fill the remainder of the mix into the frames. Now take your bag containing the chocolate batter; force the tube into the white batter at one end of the frame, and so that the line will run exactly through the center of the cake, run a zigzag line through the whole length of the cake.

Fleur de Lys Cake

Six pounds butter, 6 pounds sugar, 8½ pounds flour, 3 quarts eggs, ½ pound almond paste, 2 pounds of pineapple (cut in small cubes), 2 pounds of whole glace cherries, 1 pound of pecan nuts, 1 pound of citron (cut in small cubes), ½ pound blanched almonds, little egg coloring. Wash with orange juice made into a thick syrup as they come from the oven.

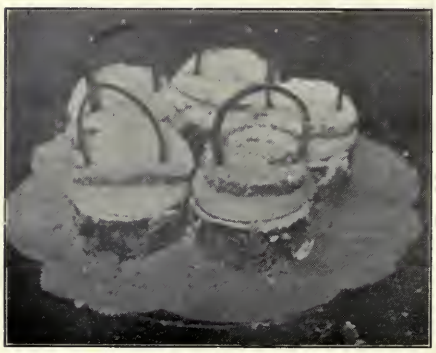
Small Pound Cakes

This is a pound cake mixture baked in small hoops an inch in height and an inch in diameter. The hoops should be papered with bands 2 inches high and placed fairly close together on a papered baking sheet. For the mixture use: 3 pounds butter, 3 pounds sugar, 3 pounds of strong flour, 30 eggs, 1 pound of currants, egg color and vanilla flavoring. With bag and ½ inch plain tube fill in each one a little over the top of the hoop, about 1¼ inches in depth; bake in oven

Dubosh Slices

about 400 degrees. Should make 30 dozen small pound cakes. Retail at 70 cents per pound.

Nearly all the foregoing pound mixtures are for cake of fine quality. In some localities 40 cents is the highest price per pound obtainable for this class of cake. When this is the case it must be left to the judgment of the baker to make what changes are necessary in the quality of materials used to meet the prices; otherwise 60 cents per pound is a fair price to ask. This should leave a nice percentage of profit for the baker. For the dark fruit pound cake and Fleur de Lys cake 60 to 80 cents per pound; for the light fruit pound cake and fruit cake, medium priced, 40 to 50 cents per pound.



Cream Baskets

Savarins

CHAPTER 15

FRENCH PASTRIES

It would well nigh be impossible to give all the different varieties that come under this heading in a short chapter, so will content myself with describing a few varieties that have proven to be the best sellers. In most parts of the country it is customary to designate anything made from puff pastry as French pastry. This is all well and good, if the public has become accustomed to refer to this particular variety in that way, but the term French pastry is generally accepted in the larger cities as representing any form of highly decorated individual cakes or pastries, providing they have a filling of some kind. They should retail at not less than 10 cents each; the better quality goods commanding as high a price as $2 per dozen.

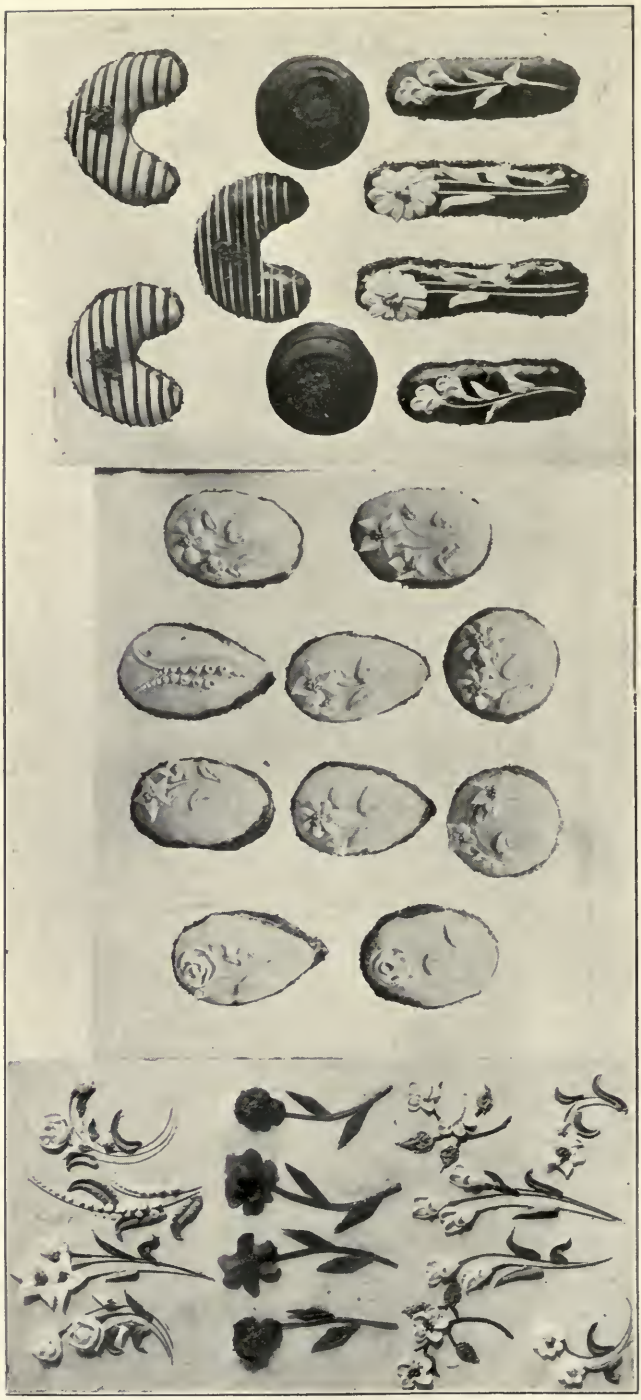
The bases from which these delectable dainties are prepared are very numerous. The majority are prepared from a cake base, although those prepared from sweet short dough and petit choux are great favorites with the sweet eating public. The fillings comprise pretty well all known creams and fruits. Fruit fillings are very popular during the season, and a line of these should always be kept on hand.

The methods of preparing the fruit pastries are very simple and probably they are the most popular. A case made from either scrap puff pastry or sweet short dough is baked in a patty pan measuring about 3½ inches in diameter and 1 inch in depth. Before baking the puff pastry cases place a small square of waxed paper within the case and fill level with haricot beans. The beans can be used many times over for this purpose, so after baking should be taken care of. A small square of sponge cake is now placed in the bottom of the baked case and a little custard cream poured over. Fruit in the way of strawberries, grapes, peaches, bananas, etc., is simply prepared in the raw state and piled high in the case. Over the whole pour hot apricot jelly and if a good price is obtained decorate with cream of some kind.

Apricot jelly is used extensively in the preparation of these goods, and a recipe for same will be found among the list. The more highly decorated pastries are usually prepared from cake base and are prepared so that there is a good surface to work upon, allowing for the play of a little flower work to give finish to the goods.

One thing that must me emphasized is that neatness is absolutely essential in the preparation of this class of goods; for instance, take the sides of these goods as seen in the average store window. Very often a good top is offset with the sloppy appearance of the sides. If the price warrants a little extra time being expended upon them, it is advisable to brush the sides with apricot jelly and press in a few roasted cake crumbs or flaked almonds. This gives a nice finish to the goods.

Other important features are the quantity and quality of the decoration necessary. Where there is a good surface to work upon, flower



TYPES OF FRENCH PASTRY

work undoubtedly gives the prettiest finish, and butter cream is the best medium for this purpose. To the novice I would say; avoid high colors and do not overdo the decorations as to quantity. Many otherwise good bakers are sinners in this respect as much as their less capable brethren. When they become interested the commercial side is forgotten, pastries that retail at 10 cents each should command double the price if the time expended upon them is properly accounted for.

During hot weather meringues take the place of whipped cream and butter fillings. Almost all bakers are familiar with either cold or boiled meringue, but very few know that some very delicately flavored creams are made by using the juice of some fruits as the liquid in which to dissolve the sugar before boiling. Apricots and raspberries are peculiarly suitable for this purpose. To prepare the creams, press the fruits through a fine sieve and stir in enough granulated sugar until thick as for boiled meringue. Place on the stove and boil to the hard crack degree. Allow about 4½ pounds granulated sugar to 1 quart of whites. If the sugar is weighed before stirring in this should determine the quantity of whites necessary. To each quart of whites allow ½ granulated sugar when beating up. When good and stiff pour in the boiled sugar gradually.

Quite a few pastries are prepared from boiled meringue laid on a cake base in the form of pears, apples, peaches, etc. These are usually tinted with a little cochineal before the jelly is poured over and further decorated with a leaf of green butter cream. For the various mixtures referred to in the foregoing article the following recipes will be found to give very satisfactory results:

Petit Choux

One quart milk, ½ pound butter, 1 pound 2 ounces flour (half strong, half soft), 17 or 18 eggs, little mace and vanilla, pinch of ammonia. Place the milk and butter in a small copper kettle over the stove and bring to the boil. Stir in the sifted flour and work over the stove with spatula for a few seconds. Turn into a bowl and work in the eggs two or three at a time, stirring vigorously after each addition. Add the pinch of ammonia last. Lay out in finger, crescent, oval and round shapes. Bake in a good oven with the door partly open for the first few minutes. Fill with whipped cream or custard cream, ice and decorate.

Light Cake Base

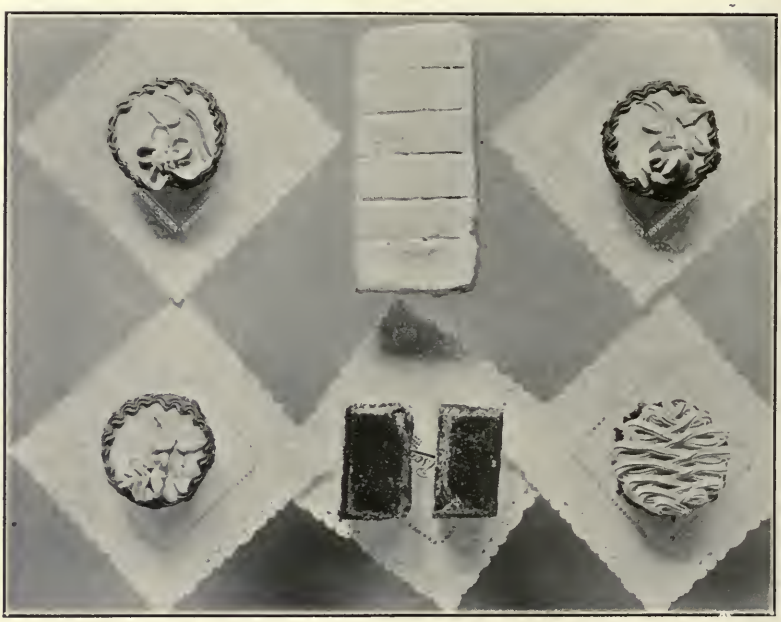
Thirty eggs, 30 yolks, 2 pounds powdered sugar, 1 pound 6 ounces strong flour, 1 pound corn flour, 1¼ pounds melted butter. Warm the eggs, yolks and sugar over the stove, just blood heat is sufficient; beat up as for sponge cake. Mix in the sifted flour and corn flour, then stir in the melted butter gradually. Spread this onto a papered baking sheet to about 1 inch in thickness and bake in moderate oven.

For sponge cake to be laid out in various forms, afterwards to be hollowed out and filled with cream, etc. Weigh down the following: 1 pound sugar, 2 pounds flour (half strong and half soft), 1½ quarts egg whites, 1 quart yolks. Beat up the whites good and stiff, gradually add the sugar, and just before taking off the machine mix through the quart yolks. Stir through the sifted flour lightly with the hand. Lay out in various forms on papered baking sheets and bake in mod-

crate oven. When baked (dry out pretty thoroughly) hollow out and fill as described. Decorate with butter cream flowers.

Custard Cream

One quart milk, ½ pound sugar, 2 ounces strong flour, 2 eggs and 4 yolks, 2 ounces of butter, vanilla flavoring. Place the milk on the stove and bring to the boil; mix the flour, sugar and eggs together; make a nice smooth batter; pour over the boiling milk, then return to the stove and cook until it thickens, stirring with the whisk all the time. Add the butter when cooked and flavoring when cool.



FRENCH PASTRIES USING BUTTER SPONGE BASE

Apple Cream

One pound apple pulp, 1¼ pound powdered sugar. Bake some apples on a pan in the oven; pretty good apples are required for this purpose. When baked press through a sieve and to each pound of pulp take 1¼ pounds powdered sugar. Place together in a copper kettle and over a small fire. Beat with a whisk until light like meringue. Fill in while warm.

Butter Cream

There are a hundred different ways of making butter cream and every baker seems to have his pet method. I generally vary my method to the quantity required. I recently had charge of a department where we put as high as 100 pounds of butter into a mix of butter cream. What we found to be the most practical method was to use the sweet butter and XXXX sugar, giving a little smoothness to the cream with condensed milk. Therefore, the quantity in a way should determine which method the baker should use. Boiled sugar and yolks of eggs, meringue, syrup, etc., can all be worked into creamed butter and fine results obtained.

CHAPTER 16

INDIVIDUAL FANCY CAKES

Desmondonas

For desmondonas weigh down the following: 1 pound sugar, 2 pounds flour, 48 egg whites (1½ quarts), 36 yolks. Beat up the whites and when good and stiff, gradually add the sugar as for meringue. Just stir through the yolks with the whisk and mix through the flour lightly with the hand. With bag and ¾ inch plain tube (if forced through a smaller tube you are liable to break the air cells in the mix and make it heavy), lay out on papered baking sheets fairly high and about twice the size of an egg. Bake in sound oven free from steam. When cool, cut out the centers and sandwich together in pairs with meringue flavored with vanilla. Brush over with apricot jelly and frost with chocolate fondant. Place a little chocolate fondant in a paper cone, cut off the point and circle each one two or three times. Sprinkle a little chopped pistachio nut or chopped browned almonds on top. Retail at so much per dozen

Desmondonas

Cocoanut Pyramids

Orange Crescents

Lay out the desmondona mix in crescent form on papered baking sheets. When baked remove the centers with a sharp knife and fill with meringue through which has been mixed the grated zest of oranges, place together in pairs. Brush with apricot jelly and frost with orange fondant. Place a small piece of preserved fruit on top, pineapple, for preference. Retail at so much per dozen.

Cream Pyramids

Using bag and ¾ inch plain tube, lay out the desmondona mix in small cones (base about 1½ inches in diameter) on papered baking

sheets, bring to a sharp point at the top. With a plain round cutter 2 inches in diameter cut out some pieces of cake from a sheet of yellow cake. When the cones are baked remove the centers with a sharp knife and fill with whipped and sweetened cream flavored with vanilla. Cover with nice white frosting flavored with vanilla. Now prepare the base by brushing the sides of the small rings of cake with apricot jelly, roll in roasted flaked almonds. Place the cone of whipped cream in position on top of the cake. Take a cone of white fondant, clip off the ends and circle each one, two or three times, finishing by sprinkling a little chopped pistachio nut on top. Retail at so much per dozen.

During the cold weather all kinds of creams are used as fillings for the desmondonas, the frosting being in harmony with the filling and named accordingly. Some very tasty articles are made in this way.

Apricotines

For apricotines, line some cup-shaped pans about 3½ inches in diameter and 1 inch deep with sweet short paste. Sprinkle a few cake crumbs in the bottom and on top of these place half a preserved apricot. Now pipe a pyramid of marshmallow, filling the tart well up the sides, and bring to a point at the top. Place away in a cool place to set firm. When firm cover the marshmallow by dipping in warm apricot jelly, finish by sprinkling on top a little chopped pistachio nut or chopped brown almonds. A very good substitute for the usual marshmallow is prepared by adding a little melted gelatine to some freshly beaten meringue. This will be found quite satisfactory for use in these and other similar goods. Retail at so much per dozen.

Vanilla Pastries

Line some shallow pans 2½ inches in diameter with short paste as uesd for timbre cakes. In the center of each place a spot of red jelly, fill with a mixture made by moistening cake crumbs with milk and flavoring with vanilla extract. It should be of such consistency as can be handled easily. Bake in moderate oven. When cold, with bag and ½ inch plain tube pipe on a bulb of hot meringue to cover the filling entirely. Place in a very cool oven or hot closet for half an hour to dry, then dip the top of each pastry in chocolate fondant to cover the meringue. The fondant should be made warm and the pastry held a few seconds over the pan so that when placed in its original position there is no tendency on the part of the icing to run down the sides. Finish off by sprinkling a little cocoanut, colored pale green on top. Retail at so much each.

Timbre Cakes

Make a good short paste from the following: 4 pounds soft flour, 2 pounds butter, 1 pound powdered sugar, 3 eggs. Mix the butter, sugar and eggs together, rub until smooth, draw in the flour and give a good rubbing. Pin out a strip of this paste the length of a baking sheet, 3 inches wide and 1/6 inch thick. When the whole of the paste has been used up in this way, spread a thin layer of the following mixture over each strip: 6 whites of eggs, flour (strong), and XXXX sugar in equal proportions. Make into thin icing and give good beating. Make a border about ¼ inch wide to each strip with coarsely

chopped or flaked almonds. Cut with the scraper into fingers an inch wide and bake in cool oven, about 250 degrees. Retail at so much per dozen. Various fancy shapes can be made from this mixture—three corners, half-moons, etc.—a round cutter being used for the half-moons.

Fruit Pyramids

Cut out some star-shaped pieces of cake from any good sheet mixing and brush a little apricot jelly on top. Gather together any waste pieces of glace fruit, cherries, pineapple, the centers of pears, etc.; chop up very fine and mix in a little rum extract. Add this mixture to some plain butter cream and rub up until very light. At the same time do not be stingy with the fruit. Pipe a bulb of this upon each star of cake and put away in a cold place for an hour or so. Ice with white fondant and sprinkle a little chopped pistachio nut on top. These small cakes eat very rich, therefore should be made small. Do not have the fondant too thick for covering purposes. Retail at so much per dozen.

Chocolate Bars

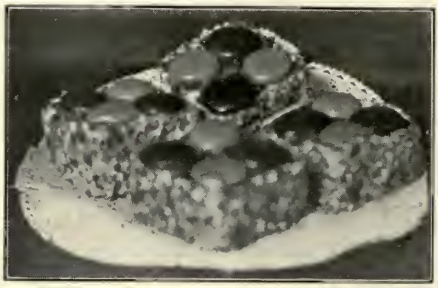
These are a dainty and tasty looking article, and if carefully made their eating qualities are on a par with their appearance. For the bars cut some long strips of plain cake about ¾ inch square, pipe a heavy line of chocolate butter cream down each bar of cake, spread this down

Chocolate Bars

the sides with a palette knife, round off nicely to give it the appearance of being long and tube-shaped. Roll the strip of cake in roasted chocolate crumbs and sprinkle a little chopped pistachio nut down the center. Place away in the icebox for an hour or so and then cut into portions 2 inches long, cut slantwise. A variety can be made by using vanilla butter cream on some of the strips in place of chocolate. For chocolate crumbs rub through the coarse sieve stale devil's food or any stale chocolate cake on hand; roast for a few minutes in the oven until crisp and the stale flavor has dried out. Retail the bars at so much per dozen.

Checkers

For checker cakes sandwich together two strips of light sheet cake with vanilla butter cream. The strips should be 2 inches wide and about 1 inch in height, and when sandwiched together this will make the strip 2 inches square. Cover the sides with vanilla butter cream and



Checkers

roll in macaroon crumbs. Place away in the icebox for half an hour or so. When firm, cut into pieces 1 inch wide and place the cut side down. Spread a little apricot jelly over the top of each and pipe four dots of fondant on each, two chocolate and two yellow. Have the fondant the proper consistency to run out into a nice round flat dot. Retail at so much per dozen.

Strawberry Petits Fours

Strawberry petits fours are made by cutting out pieces of cake from a light sheet mixing with a round cutter 1¼ inches in diameter. The cutter should be bent so that it is wider at one end than the other.

Strawberry Petits Fours

Prepare some strawberry butter cream by adding one box of fresh strawberries (chopped very fine) to 3 pounds of sweet butter and 3¾ pounds XXXX sugar. Beat the butter and sugar fairly light before adding the strawberries and add just a tinge of pink color. With a bag and plain tube pipe a little of this cream on top of the cake, shaping as well as possible in the form of a strawberry. Place away in the icebox to set firm. Ice in pale pink fondant and pipe over the top of this small white dots of fondant. Make the stalk of angelica or royal icing, colored green, with just a touch of yellow added. Retail at so much per dozen.

Strawberry Mascots

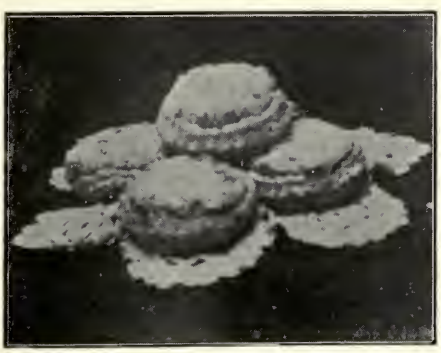
For strawberry mascots cut out from a sheet mixing as used for Fedora cakes pieces of cake 2 inches square. With bag and star tube pipe on top a pyramid of strawberry butter cream. Let stand in a cool place for an hour or so to set firm. Heat up a little apricot jelly on the

Strawberry Mascots

stove and add to this a few sheets of gelatine. While just warm dip the cakes and before the jelly sets have your assistant press flaked almonds into the sides. Sprinkle a little chopped pistachio nut on top and retail at so much per dozen.

Mocha Slices

For mocha slices make up a sheet mixing of the following: 18 eggs, 18 yolks, 1½ pounds granulated sugar, 1 pound flour, ½ pound almonds. Roast the almonds in the oven until browned through, grind up very fine and mix through the flour. Place the eggs, yolks and sugar into a deep bowl, warm through and beat up as for sponge cake. When thick add the flour, almonds, partly mix, then pour in the butter (which has been previously melted) and mix through lightly without overworking. Spread to ¾ inch in thickness on papered baking sheets and bake in sound oven. When baked cut into strips 2 inches wide and



Mocha Slices

the length of the pan. Sandwich two of the strips together by placing one on top of the other with a layer of mocha butter cream between. Cover the top and sides with a thin layer of the same cream and press roasted chopped almonds into the sides. Decorate the top by using a small star tube for the border, pipe a couple of plain lines running parallel with the border and a little scroll work down the center. Cut into pieces 1 inch wide. Retail at so much per dozen. For the mocha cream prepare a strong coffee extract by placing ¼ pound coffee with 1 pint of syrup on the stove. Allow to simmer gently over the fire until there is ½ pint of liquid left, strain, allow to cool and mix with vanilla butter cream. If a little additional color is required this can be obtained by using a little "Black Jack" or burnt sugar.

Fedora Cakes

Prepare a sheet mixing from the following: 15 eggs, 15 yolks, 1¼ pounds sugar, 12 ounces strong flour, ½ pound ground roasted almonds, ½ pound butter. Roast the almonds in the oven until nicely browned through and grind up very fine. Place the eggs, yolks and sugar into a deep bowl, warm through and beat up as for lady fingers. Mix in the flour and almonds and lastly butter (the butter should be previously melted over the fire). Mix through lightly and spread on papered baking sheets to ¾ inch in thickness. Bake in moderate oven. When cool cut out with round cutter 2 inches in diameter, brush over with apricot jelly and cover the sides with roasted flaked almonds. Now fill a few of the plain bouchee cases with whipped and sweetened cream, flavored with vanilla. Place one of these on top of each and dust the whole with XXXX sugar. Retail at so much per dozen.

Chocolate Slices

Proceed in the same way as for mocha slices, using chocolate butter cream in the place of mocha. Decorate by piping a border of chocolate butter cream on top, using a plain tube with two lines of vanilla butter cream and a little raspberry jam down the center. Retail at so much per dozen.

Cocoanut Pyramids

Prepare a boiled meringue by placing 2½ pounds granulated sugar with 1 pint of water on the stove; boil to the soft ball degree. In the meantime having 16 whites beaten to a stiff foam; add the boiling sugar gradually while giving good beating. Flavor the mixture vanilla and add sufficient grated cocoanut to make a paste that can be handled easily without feeling unduly sticky. The pyramids are formed in small cone-shaped molds 1½ inches in height and 1¼ inches in diameter of base. The paste is pressed firmly into the mold and given a sharp tap on the bench, when it will be found to leave the mold easily. Place a little apart on greased and floured pans, let dry over night and bake in good oven sufficient to tint the tops a golden brown. Retail at so much per pound. If instructions are carefully followed, a nice gummy eating biscuit should be obtained. The article can be considerably cheapened by using the ordinary dried cocoanut in place of the fresh grated, but if a high class trade is done the extra flavor resulting from the use of the fresh cocoanut will be much appreciated. Of course other shapes

Cocoanut Pyramids

than the one mentioned can be made. Oval shapes worked to a point at each end look very well, and small balls will be found to add to the variety. Dry and bake in the same manner as for pyramids.

Apples and Pears

Out of a piece of good sheet cake cut some round and pear-shaped pieces of cake. Dip the cutters frequently in hot water to ensure making clean cuts. Now prepare some good butter cream and flavor with vanilla. For the apples use ½ inch plain tube and pipe on a bulb of cream, but not too high. Remove the pointed part of the bulb with a piece of wire bent horse-shoe shape, taking a little of the cream away at the same time. This should leave the center a little lower than the sides. Using the same tube, pipe a little cream on the pear-shaped pieces of cake, making it bold at one end and tapering off nicely to a point at the other. Place away in the icebox for an hour or so to set firm. When firm ice with fondant. With a brush dipped in cochineal which has been diluted with a little syrup tint the apples and pears, making them look as natural as possible. Place a clove with the little ball part removed for the eye of the pear and a piece of angelica for the stalk. Place in small crimped paper cases. Retail at so much per dozen according to locality. The fruit can be made to look more natural by using pale yellow fondant to which has been added a little green. But

Apples and Pears

Chocolate Slices

the writer's experience is that many people object to too many colors in this class of goods, therefore it is best to use just white and pink to be on the safe side.

Almond Bouchees

Petits Beurres

With an oval cutter cut out some small oval-shaped pieces of cake; any good light sheet mixing will do. Pipe on each a bulb of butter cream, using a bag and ½ inch plain tube and piping on in the form of a half-meringue shell. Bring to the boil a little apricot jelly

Petits Beurres

and to this add a few sheets of gelatine. Cool off a little. Then cover each cake with the jelly and press a few roasted flaked almonds into the sides, with a cherry and angelica on top. Retail at so much per dozen.

Chocolate Almond Creams

Pin out some pieces or puff pastry the length of the pan and about 4 inches wide, the same kind of strips as are used for Napoleons. Dock let rest a while and bake crisp. Cut into pieces 1½ inches wide and spread on a little orange filling, the recipe for which is given below. Take some good stiff meringue, flavored with vanilla and with about 5 pounds of sugar to the quart of whites; pipe a high bulb on each piece of cake to 1½ inches in height shaped to a point at the top. Dry for 10 or 15 minutes in a cool oven or for half an hour in a hot closet, then ice the whole with chocolate fondant and sprinkle on a few roasted

Chocolate Almond Creams

flaked almonds before the icing sets. Retail at so much per dozen This makes a delicious eating pastry, with the orange filling sufficiently strong to flavor the whole. When cut the white center shows up in sharp contrast to the chocolate covering, giving it a classy appearanec.

Maraschino Fingers

For Maraschino fingers prepare a regular meringue with 1 quart egg whites, 4½ pounds sugar and a pinch of cream of tartar. When ready stir through the mix 1 pound of almonds, ground very fine, ¼ pound flour, 1½ pounds cake crumbs. Light colored cake crumbs are the best for this purpose, as crumbs that contain any fat may be detrimental to the mix, so would advise sponge cake crumbs for preference.

Maraschino Fingers

With bag and ¼ inch plain tube lay out in long fingers on greased and floured baking sheets, and dust with a mixture composed of shredded cocoanut and macaroon crumbs in equal proportions. Bake in oven about 400 degrees. When cool sandwich in pairs with a meringue made from 1 quart whites and 4 pounds sugar, with sufficient rum extract for flavor. Make a variety by coloring half the mixture pink. Finish with a little chopped pistachio nut on top and dry for two or three minutes in the oven, just to set a crust on the meringue. Retail at so much per dozen.

Floral Gateau La Rose Gateau Mocha Gateau

Rose Tartlets

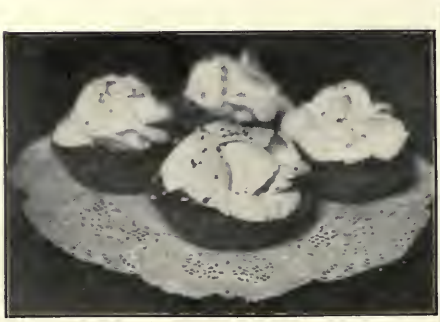
For rose tartlets line some shallow patty pans with sweet short paste as for Kopje tartlets and three-quarters fill with the following mixture: 1 pound butter, 1¼ pounds sugar, 10 eggs, 1 pound 2 ounces soft flour, zest of 4 oranges and a little rum extract. Rub the butter and sugar to a light cream, add the eggs gradually, then the orange zest and extract and lastly flour. Bake in moderate oven. When cool, with a large petal rose tube pipe on top of each a large rose of meringue through which has been mixed a little orange zest. Sprinkle a little pistachio nut on top and dry two or three minutes in the oven. Retail at so much per dozen.

Kopje Tartlets

Kopje tartlets are prepared in the same way as for Viennese pastries, minus the strip across. When cool remove the center of each tartlet with a small round cutter 1¼ inches in diameter, cut down into each tartlet until the paste bottom is reached, but do not cut through. Fill in the cavity thus made with good lemon cream, dust with XXXX sugar and sprinkle a little pistachio nut on top. Retail at so much per dozen.

Viennese Pastries

For Viennese pastries line some shallow cup-shaped pans with sweet short paste prepared from the following: 6 pounds soft flour, 4 pounds butter, 2 pounds sugar, 6 eggs. Rub the butter through the



Rose Tartlets

Kopje Tartlets

Viennese Pastries

Strawberry Butter Cake

flour, make a bay, add the sugar and eggs and make into a nice, smooth dough without overworking. Roll out the paste and cut out with round fluted cutter 3 inches in diameter and press into the molds. Thumb up level with the edge of the pan and pipe a little raspberry jam in the bottom of each. Now prepare the following mixture: 2 pounds butter, 2 pounds sugar, 5 pounds cake crumbs, 14 eggs, ½ pound almond paste. Beat the butter and sugar to a light cream; mix in the almond paste, then the eggs gradually and lastly crumbs. Force a large bulb of this mixture into each pan and spread level with a bowl knife. Pin out a little scrap puff paste, very thin, and cut long strips ¼ inch wide. Place in position on pastries, let rest for half an hour and bake in moderate oven. Retail at so much per dozen.

Strawberry Butter Cakes

For strawberry butter cakes prepare a sheet mixing from the following: 18 eggs, 18 yolks, 1½ pounds granulated sugar, 1 pound strong flour, ½ pound almonds, ½ pound butter. Roast the almonds in the oven until nicely browned through, grind up very fine and mix through the flour. Place the eggs, yolks and sugar into a deep bowl, warm through and beat up as for sponge cake. When thick add the flour and almonds, partly mix, then pour in the butter (which has been previously melted) and mix through lightly without overworking. Spread to 1 inch in thickness on papered baking sheets and bake in sound oven. When cool, split in two and sandwich a sheet with a good

Raspberry Cream Ovals

Walnut Pyramids

layer of strawberry butter cream and put away in a cool place for an hour or so. When firm cut into oblong-shaped pieces 1¼ inches wide and 2 inches in length. Bring to the boil on the stove a little apricot jelly, give a little additional body to the jelly by adding a few sheets of gelatine and color red with a few spots of carmine. When the gelatine is dissolved remove from the stove and allow to cool sufficiently so that the cakes can be dipped without the jelly soaking in. Dip separately, and before the jelly sets press roasted almonds into the sides. Finish by placing a strawberry dipped in glace sugar on top, with a leaf cut from angelica. Retail at so much per dozen. For the glace sugar take 2 pounds granulated sugar, a little more than ½ pint of water and a pinch of cream of tartar. Boil to the hard crack degree or when the sugar begins to change to a light golden color. Dip each strawberry into the boiling sugar and drop onto a lightly greased pan.

Orange Filling

This is a filling with a sharp flavor that can be used to advantage in goods where the flavor is more or less in doubt or where a little additional flavor is required, such as marshmallow goods, etc. Orange filling is the name given it, but rum extract and almond paste play an important part; therefore the mixing can be varied for different goods by the addition of a little extra almond paste, rum or oranges, as the case may be. It will be found useful for piping on tops of small fancy cakes before dipping, etc., but when used as a filling should be used sparingly. Put through the coarse sieve 6 to 8 pounds good cake crumbs; into this mix 2½ pounds of almond paste, juice and zest of 6 to 8 oranges, rum extract, sufficient apricot jelly to make the mix about the consistency of plain macaroon paste. Store away in a jar and use as required.

Neapolitan Creams

For Neapolitan creams take a sheet of the cake as used for strawberry butter cake and cut into strips 2 inches wide. With a bag and ½ inch plain tube pipe a line of chocolate butter cream running the whole length of the strip. Alongside of this pipe a line of mocha butter cream and a line of vanilla butter cream on top. When quite firm, ice half the strips with white fondant with a little orange zest mixed through and the other half in chocolate fondant with a little chipped pistachio nut on top. Allow to stand until quite firm, then with a

Fruit Gateau Mocha Gateau Fruit Gateau

Neapolitan Creams

Pineapple Creams

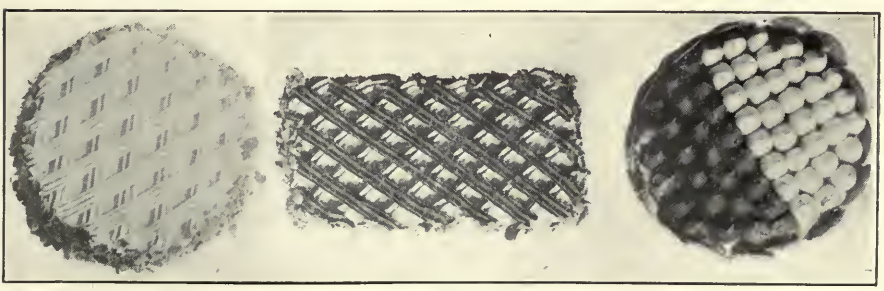
sharp knife dipped frequently in hot water cut slantwise into pieces about 1½ inches wide. Retail at so much per dozen.

Pineapple Creams

For pineapple creams, with a round cutter 1½ inches in diameter cut out some pieces of cake from a light sheet mixing. Pipe on top a large bulb of vanilla butter cream through which has been mixed preserved pineapple chopped very fine. When firm, ice in pale yellow fondant and make the small eyes of the pineapple with a skewer occasionally dipped in liquid bitter chocolate. Place three small diamonds of angelica on the top of each to represent the leaf part. Place in small paper cases and retail at so much per dozen.

Crumb Tartlets

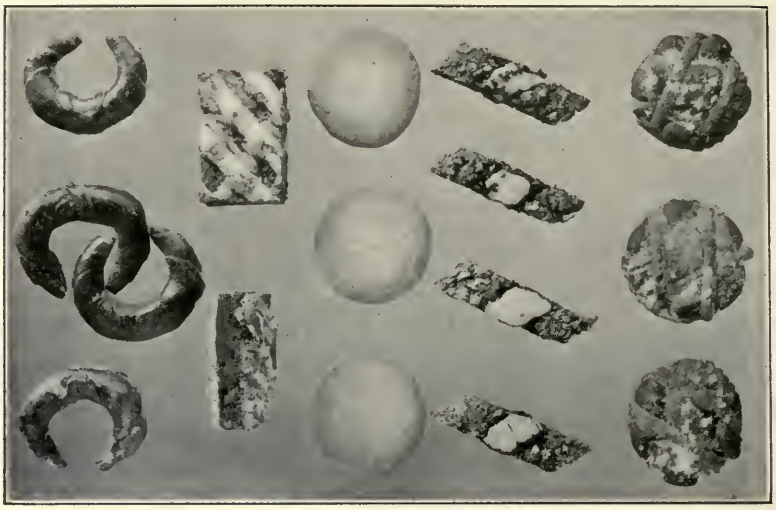
For crumb tartlets line some shallow patty pans 2½ inches in diameter, with good short paste, using a round, crinkled cutter for cutting out the paste. Place a little red jelly in the bottom of each and then prepare the following mixture: 2 pounds butter, 2 pounds powdered sugar, 14 eggs, ½ ounce salt and 5 pounds stale cake crumbs passed through a coarse sieve. Cream together the butter and sugar, add the salt and the eggs gradually, and mix in the cake crumbs. Fill the tarts by taking a little of the mixture in the hands, enough to about three parts fill the tart; mold into a ball and flatten out a little before placing in. Bake in moderate oven. Retail at so much per dozen.



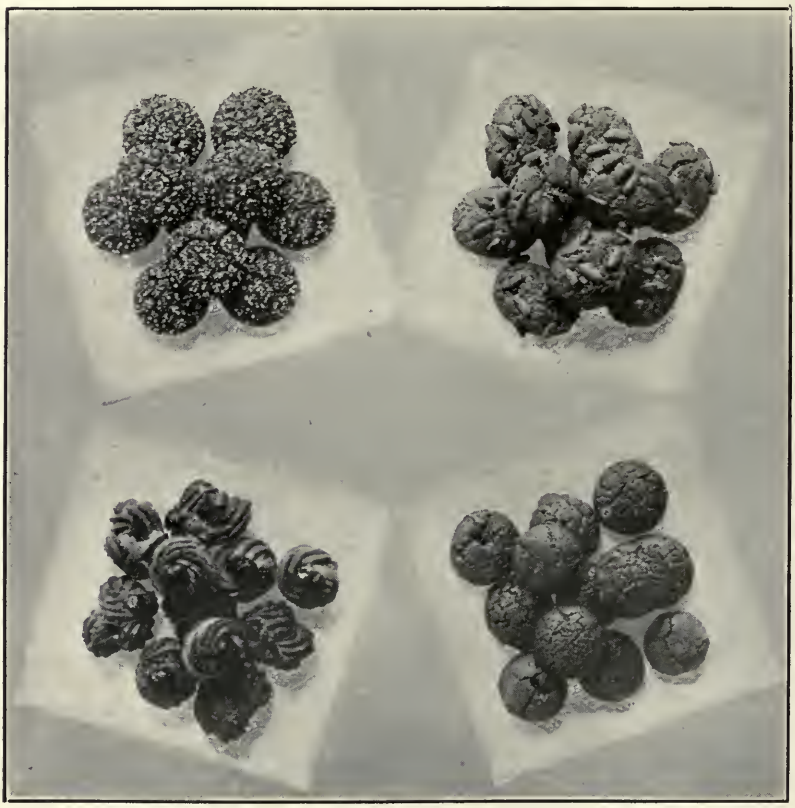
Almond Gateau

Tricolor Gateau

Gateau Supreme



TYPES OF CRUMB GOODS



Pinenut Macaroons
Chocolate Macaroons

Hazelnut Macaroons
Fancy Macaroons

CHAPTER 17

ALMOND GOODS

In the preparation of almond goods where a fair price is obtained the finest quality of almond paste should always be used. Almond paste easily lends itself to adulteration—perhaps more so than any other grade of merchandise used in the bakery—usually by the addition of cheaper nuts other than almonds. Therefore where flavor is a great factor in the selling of these goods it is policy to use the best paste it is possible to obtain. Even when bought from a reliable firm the paste is apt to vary, either from having been oiled or dried too much in the process of manufacture; therefore it is up to the baker to correct these little irregularities. This can be done by slightly varying the quantities of whites and sugar. Each fresh consignment of paste should be tried out and results carefully noticed; if the paste shows a tendency to flow too freely less whites and sugar should be used; if the opposite is the case and the macaroons bake with a pinched appearance a little extra whites and sugar will show an improvement. Of course all this must necessarily be left to the judgment of the baker. Another thing that will assist or retard the flowing of the macaroons is the quality and fineness of the sugar used. In goods such as are outlined here XXXX sugar and powdered sugar used in equal proportions will give better results than either one of the sugars used alone. By using half XXXX sugar the paste is smoother, therefore shows the impressions of the tube much better; it will also be found to dry out more before baking. As I have given my reasons for using the sugars in the stated proportions. I will try to explain why this formula is better than when using the sugars separately. Take XXXX sugar; nine out of ten samples contain a small percentage of starch. Of course this starch in the sugar answers a purpose when the sugar is used solely for decoration, but using it in almond goods of this description it has an entirely opposite effect. The macaroons will be bound in the oven, and instead of the biscuits spreading, they will crack and the moist part burst through. Using all powdered sugar the goods will have a tendency to flow more than is necessary. Therefore used together one sugar counteracts the effects of the other. Of course this rule simply applies to macaroons, which require a certain amount of drying before baking.

Petits Fours

For the biscuit petits fours weigh down the following: 10 pounds almond paste, 3½ pounds powdered sugar, 3½ pounds XXXX sugar, 1 quart of whites, zest of 4 lemons. Rub down the almond paste with the whites until nice and smooth, mix in the lemon zest and work through the sugar without overmixing. Lay out in various fancy shapes on papered sheets, using a star tube with about 10 to 12 points.

Color part of the mixture chocolate by adding a little melted bitter chocolate. This should be laid out at once or it will become too firm to be put through a bag and tube. A pretty biscuit is made by piping on paper small bulbs of chocolate paste, using a plain tube. Press in the center with the finger occasionally dipped in water. Pipe on top a small star of the white paste and cover with granulated sugar while moist. Let the biscuit dry over night and bake off in a hot oven. Wash with syrup while hot. The fancy macaroons can be made from the same mixture, but should be baked off soon after laying out. Using a plain tube make small crescents, ovals, finger shapes and the two and three drops piped close together; damp slightly with a wet cloth and sprinkle on coarsely chopped almonds, shake off the surplus almonds, press in the center with the finger and bake in good oven. When cool, fill in the centers with a spot of raspberry jam and over this various colored fondants.

Walnut Pyramids

With a star-shaped cutter cut out some pieces of cake from a good sheet mixing. Now prepare the following mixture: 4 pounds good cake crumbs, 1 pound almond paste, rum flavoring, 3 oranges, juice and zest. Rub down the almond paste with the rum, orange juice and zest; mix in the cake crumbs and make into a nice workable dough with a little apricot jelly. The quantity of jelly used will depend upon the moistness of the crumbs, but should be just dry enough to work without adhering to the hands. Divide the small balls, press half a walnut into each piece and roll around between the hands into a cone shape. Place on top of the piece of cake, ice with maple fondant, and place a piece of walnut on top. Retail at so much per dozen.

Chocolate Macaroons

Five pounds almond paste, 5 pounds sugar (half granulated and half powdered), 1 ounce strong flour, 2 ounces cornstarch, 1 quart of egg whites, bitter cholocate or chocolate powder. Rub down the almond paste with a few egg whites and mix in the sugar, add more egg whites to make about the consistency of macaroon paste, or rather this should be a little softer; work well on the bench or in the machine; then add sufficient melted bitter chocolate or chocolate powder to color a nice brown. Lay out the regular macaroon size on papered baking sheets; damp with a wet cloth and cover with various colored nonpareils; shake of the surplus and bake in moderate oven. Retail at so much a pound.

Hazelnut Macaroons

Weigh down the following: 1 pound almond paste, 1 pound roasted hazelnuts (ground fine), 3 pounds sugar (half granulated and half powdered), 1½ ounces strong flour. Rub the almond paste down with a few egg whites; then mix in the sugar, ground hazelnuts and flour; make to about the usual consistency of macaroons with egg whites; work quite a little before dropping out. Lay out with bag and ½ inch plain tube on papered baking sheets. Damp with wet cloth and bake in moderate oven. Retail at so much per pound.

Congress Macaroons

Congress macaroons are made with a sweet short paste bottom and afterward covered with a bulb of thin macaroon paste. For the paste

bottom weigh down the following: 1 pound powdered sugar, 2 pounds butter, 3 pounds soft flour, 7 or 8 eggs, little lemon flavoring. Rub the butter into the flour, make a bay and place in the eggs, sugar and flavoring. Make into firm dough without overworking. Pin this out to ⅛ inch in thickness and cut out with plain round cutter, 1¼ inches in diameter. Place the pieces on a baking sheet dampened slightly with water, pan about an inch or so apart. Now prepare the following mixture: 1 pound almond paste, 1¼ pounds powdered sugar, ½ ounce flour, 10 to 12 whites of eggs. Rub the almond paste down with the whites of eggs, add the sugar, with the zest of two lemons for flavoring. Rub this until fairly light, then with bag and ½ inch plain tube force out a small bulb of the mixture onto each piece of sweet short paste. This should be of just the right consistency to run smooth without running over the edge of the short paste. Allow these to stand over night, then with a sharp knife make some incisions in the shape of a cross on the top of each one, it is only necessary to just break through the skin on the macaroon. Bake in moderate oven. Retail at so much per pound or so much per dozen.

Dutch Macaroons

Two pounds almond paste, 2½ pounds powdered sugar, 1 ounce flour, egg whites. Rub the paste down with about 1 pint of egg whites, then add the sugar and flour, now add a few more egg whites. The exact quantity cannot be given, as almond paste varies quite a little, but add sufficient so that the paste will run flat and be quite smooth. Now take a bag and ¼ inch plain tube and lay out in small oval shapes on papered baking sheets. Dry in hot closet for six hours or let stand over night in the bakery. With a pin or knife, dipped occasionally in hot water, cut through the skin which has formed on the macaroon, making the incision straight down the center. Bake in moderate oven. When baked wet the papers and place together in pairs or leave singly as desired. For a variety, color the paste, white, pink and chocolate. Retail at so much per pound.

Plain Macaroons

For plain macaroons weigh down the following: 5 pounds almond paste, 5 pounds sugar (half granulated and half powdered), 2 ounces corn starch, about 1 quart whites. Place the almond paste in the machine or bowl and rub smooth with ½ pint whites, add the remainder of the whites, then the sugar and corn starch, let run for about five minutes on the machine at slow speed. Lay out with bag and ½ inch plain tube in drops about the size of a 50-cent piece on papered baking sheets, dampen the tops with water with the aid of wet cloth. Use an extra thickness of paper on baking sheets and bake in moderate oven. When baked remove at once from baking sheets to prevent drying out. Remove the papers by dampening with a brush dipped in water. Retail at so much per pound.

Chocolate Almond Bars

For chocolate almond bars prepare the same dough as for royal almond bars, adding sufficient melted bitter chocolate to color and flavor. Proceed in the same way as for royal almond bars. Retail at so much per pound.

White Almond Bars

Royal Almond Bars

For royal almond bars weigh down the following: 4 pounds almond paste, 2 pounds XXXX sugar, 1 pound flour, pinch of cream of tartar, vanilla flavor. Mix the almond paste with the sugar and flour and make into a stiff, dry dough with a few egg whites. Roll out the dough to ⅜ inch in thickness. Wash the top of the dough lightly with water and place on enough sheets of wafer paper to cover the whole. Now take the dough in the hands and turn over so that the wafer paper is at the bottom. Prepare a little royal icing (the beaten whites of eggs with XXXX sugar) and spread a thin coating of this on top. Before being allowed to dry sprinkle over the top a few finely chopped almonds. Allow to dry for half an hour, then cut into fingers 2 inches long and ½ inch wide. Place on papered baking sheets and bake in moderate oven. Place about ¾ inch apart on the baking sheets before baking. Retail at so much per pound.

Cinnamon Almond Sticks

Weigh down the following: 2½ pounds powdered sugar, 1 ounce flour, 1 pint egg whites, pinch of cinnamon, 2 pounds of whole almonds roasted in the skins. Chop up the almonds fairly coarse, place these in a copper kettle and add the other ingredients. Stir together until boiling point is reached and immediately remove from the stove. Have some wafer paper ready on the bench in a long strip the length of two or three baking shets and about 4 inches wide. Have your assistant spoon this mixture onto the wafer paper while you spread the mixture to about ¼ inch in thickness. Allow this to get quite cool, then cut into strips ½ inch wide and 2 inches long and place an inch apart on papered baking sheets. Bake in oven about 300 degrees. Retail at so much per pound.

Almond Batons

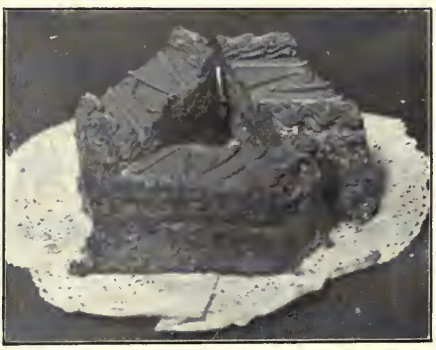
For almond batons weigh down the following: 4 pounds powdered sugar, 1 pound chopped almonds, ½ pound cake crumbs, 8 ounces cocoanut, 18 whites of eggs, pinch of cinnamon. Place the egg whites and sugar in a copper kettle, put on stove and bring to a boil. Then add the cocoanut, almonds, crumbs and cinnamon. Stir briskly over the fire for a few seconds. Have some sheets of sweet short dough previ-

ously prepared and made as follows: 6 pounds of soft flour, 3 pounds butter, 1½ pounds sugar, 10 eggs. Rub the butter into the flour, make a bay, add the sugar and eggs, and make into a firm dough. Now take some sheets of paper the exact size of the baking sheets used, dust with flour and pin out a piece of paste to ¼ inch in thickness. Transfer this to the baking sheet by taking hold of the edges of the paper and drawing onto the pan. Measure off 3 inches from the edge of the baking sheet and remove a strip ½ inch wide and the whole length of the sheet. Measure off another 3 inches and remove a second strip and so on. This will leave you with four or five strips of paste on each pan. Turn in the edges of each strip a little to keep in the filling, and to insure the strips being a nice shape place a strip of greased wood between each two, dock with fork down the center and bake in moderate oven just sufficient to set the paste. When baked pour over the baton mixture, dividing it equally among the strips, spread evenly with bowl knife and return to oven until set. Cut while hot with scraper into strips 1 inch wide, this causing the mixture to crack nicely over the top. Retail at so much per dozen.

Almond Tarts

Line some cup-shaped pans about 3½ inches in diameter and 1 inch deep with a thin layer of scrap puff paste, thumb up the sides, then fill with the following mixture: 1 pound sugar, 1 pound butter, 12 eggs, 1 pound almond paste, 1 pound crumbs, little rum flavoring. Rub to-

Almond Tarts



Almond Tarts

gether the butter, sugar and almond paste, add the eggs gradually, then the crumbs and rum flavoring. Divide this mixture between 4½ dozen tarts. Bake in moderate oven. When baked, brush the top with hot jelly and sprinkle a few roasted flaked almonds on. Dust lightly with XXXX sugar and retail at 10 cents each.

Almond Mascots

For almond mascots weigh down the following: 2 pounds almond paste, 2 pounds granulated sugar, 2 pounds crumbs, zest of 2 lemons, good ½ pint of egg whites. Rub the almond paste with the egg whites, add the lemon zest and sugar and lastly crumbs. Pin out to ¾ inch in thickness and spread over the top a thin layer of royal icing colored a pale pink. Add a handful of flour after the icing is beaten light.

Let stand for half an hour, then, with a knife dipped frequently in hot water, cut into pieces, ½ inch wide and 1¼ inches long. Place a little apart on greased and floured baking sheets and bake in moderate oven. Retail at so much per pound.

Almond Mascots

Almond Boats

Line some boat shaped molds, 3 inches long and 1½ inches wide in the center, with a good short paste made from the following: 3 pounds soft flour, 1½ pounds butter and lard, ½ pound powdered sugar, 2 eggs, 1 gill of milk. Place the fat, sugar and eggs into the bowl, rub until smooth, add the milk, draw in the flour and make into a firm dough without overworking. Now prepare the following: Rub 1½ pounds almond paste smooth with 15 whole eggs and to this add 1½ pounds sugar (just stir in the sugar). Three parts fill each mold with the mixture. This mixture is sometimes called "dead man's filling", as it does not rise at all in the oven, but simply sets. It eats very short and cheesy, and the almonds give it a pleasant flavor. Bake in good oven about 380 degrees. When cool remove the center from each boat with a small oval or round cutter ¾ inch in diameter; give a little twist between the fingers when removing the center to make a clear cut. Now run in sufficient warm jelly to fill the hole thus made and cover the almond filling to the depth of ⅛ inch. Dust the removed centers with XXXX sugar and place in position, with a whole almond at each end. Retail per dozen. The filling mentioned in the foregoing receipe can be used for many purposes. Another nice tartlet is made by lining deep fluted pans with short paste; three parts fill with the mixture. When baked brush over with a little simple syrup and sell as almond custards.

Lorange Pistache

For lorange pistache biscuit weigh down 1 pound almond paste and ½ pound XXXX sugar. Make into a stiff paste with Marasehino wine and color green with a little green paste, but do not make the color too vivid. Roll this into long strips about the thickness of your finger. Now prepare another paste from the following: 2 pounds almond paste, 1½ pounds XXXX sugar, sufficient whites of eggs to make into a stiff paste. Pin this out into a sheet to ⅛ inch in thickness and cut into strips 1½ to 2 inches wide. Wash with egg and place a roll of

Lorange Pistachio

green paste along each strip of the white paste and completely envelop the green paste with the white. Put in strips on a greased and floured baking sheet, and place close together with a thin strip of greased wood between each roll. Let dry over night and bake in a sharp oven sufficient to tint the tops a light brown. When cool, ice with white fondant through which has been mixed a little orange zest and sprinkle a little pistachio nut down the center. Cut slantwise and retail at $1.00 per pound.

Maraschino Bateaux

Line some shallow, boat-shaped molds with sweet short paste and bake until drip and crisp, as for lemon meringue shells. When cool, spread level with a paste made from the following: 1 pound almond paste, 1 pound powdered sugar, 3 to 4 eggs. Rub the almond paste, sugar and eggs well together and add sufficient Maraschino wine to give a pronounced flavor. Now prepare some marshmallow by adding a little melted gelatine to some freshly beaten meringue (a pound of gelatine should be softened down with not more than 1 quart of water for this purpose, or the marshmallow will otherwise be sloppy). About ½ pint liquid gelatine to 1 quart whites is all that is needed. Put in a

Maraschino Bateaux

spot or two of cochineal to color a pale pink when adding gelatine. With bag and plain tube pipe on in the form of half meringue shell on top. Let stand in a cool place for half an hour or so to set, then ice the whole in pink fondant, sprinkle a little pistachio nut around the sides and decorate on top with royal icing. Retail at 90 cents per dozen.

Macaroon Shortbread

Prepare a rich shortbread from the following: 8 pounds of flour, 4 pounds butter, 2½ pounds sugar, 4 eggs, little extract of vanilla; rub the butter, sugar and eggs together sufficient to get them well incorporated, draw in the flour a little at a time, and thoroughly mix. Roll this out in a sheet ⅜ inch thick, wash the shortbread with egg and place on a sheet of the almond paste, wash with egg, sprinkle a few coarsely chopped almonds over, dock, mark into 1½ inch squares and bake in moderate oven; do not overbake. When cool separate the squares and pack in dozens. Retail at so much per dozen.

Maraschino Petits Fours

In a few mixtures following the one under this heading the foundation is absolutely the same as for this recipe, a combination of sweet short paste and fancy macaroon paste, yet each little article has a distinctive flavor, due to a highly flavored filling or icing. These little goods serve merely to whet the appetite rather than to satisfy, therefore particular attention should be paid to the preparation of the filling or

Maraschino Petits Fours

icing that gives each one of them its distinctive flavor. The filling or icing can be prepared in fair-sized quantities, enough for two or three weeks' use, so that a certain amount of regularity is obtained as regards flavor; and remember to keep these goods small, as their smallness increases their daintiness. For the sweet short paste weigh down the following: 6 pounds soft flour, 4 pounds butter, 2 pounds powdered sugar, 4 eggs, 1 gill of milk. Rub the butter through the flour, make a bay, add the sugar, eggs and milk and make into a clear dough without overworking. For the macaroon paste use 5 pounds almond paste, 3½ pounds sugar (half powdered and half XXXX), zest of 3 lemons, 1 pint egg whites (good measure). Rub the almond paste down with the whites until smooth; mix through the sugar and lemon zest to clear. For the Maraschino petits fours pin out a piece of the sweet short paste to ⅛ inch in thickness and cut out with small fluted cutter 1¼ inches in diameter. Place a little apart on clean pans lightly splashed with water. With a bag and star tube of six points pipe a ring of macaroon paste around the border. Let dry over night and bake in fairly hot oven. While hot brush over a little simple syrup to which has been

added a little gelatine. To fill the centers gather together any waste pieces of French fruit, mix with a few glace cherries and angelica and grind up very fine. Soften this down with simple syrup and sufficient rum extract for flavoring purposes and so that it is easily forced through a bag and tube. Pipe a little bulb of this mixture in the center of each biscuit and cover this with a little touch of fondant made very weak and runny by the addition of syrup, so that the fruit will show clearly through the icing. Retail at $1.00 per pound.

Pistachio Biscuits

Pistachio biscuits are made in two shapes, but as the method of preparing is the same, will describe together. Pin out a piece of sweet short paste to ⅛ inch in thickness and cut out a few oval and pear shaped pieces, of course using small cutters. Place a little apart on clean baking sheets sprinkled lightly with water. Now prepare an almond paste from the following: 2 pounds almond paste, 2 pounds

Pistachio Biscuits

XXXX sugar, 4 to 5 eggs. Mix the almond paste with the sugar and make into nice pliable paste with the eggs. Pin out to ⅛ inch thick and cut out with small fluted cutter 1¼ inches in diameter. Brush the pieces of sweet short paste with a little apricot jelly, just sufficient to make the almond paste adhere. Place a piece of the almond paste on top and draw the two ends together to form a small cone shape.

For pistachio biscuit No. 2 wash the almond paste slightly with egg and pinch together in the center. Let dry over night and bake in hot oven sufficient to tint the edges brown. While hot wash with syrup. Fill in with a little chopped French fruit softened down with a little syrup, and over this pipe a little white fondant. Dip in chopped pistachio nuts before the fondant is allowed to dry. Retail at $1.00 per pound.

Chemin de Fer Bars

Pin out a sheet of sweet short paste to ⅛ inch in thickness; transfer from the bench to a clean baking sheet. The macaroon paste for these goods is tightened up considerably. This can be arranged by the addition of a little almond paste and sugar. There are two ways of

Chemin de Fer Bars

making these bars; one is to run out the paste in long strips through an African forcer and place in position on the sweet short paste; the easier and quicker way is to pin out the almond paste to the size of the baking sheet, place in position on the sweet short paste and pass over a fluted rolling pon. The pin should be rolled over evenly and if the impressions are fairly deep the marks will show up very fine. Dry over night and bake in oven. When cool brush over with very thin fondant make weak with syrup and well flavored with rum extract. Cut in diamond-shaped pieces and retail at 90 cents per pound.

Raspberry Almond Cuts

Pin out a piece of sweet short paste to ⅛ inch in thickness and the length and width of a baking sheet; transfer to a baking sheet. Spread a good layer of fine raspberry jam. With bag and ¼ inch plain tube pipe strips of macaroon paste running in opposite directions so as to

Raspberry Almond Cuts

form diamond-shaped openings, allowing one to see the jam inside. Brush the strips lightly with egg and sprinkle over a few flaked almonds. Let dry over night and bake in good oven. Cut into small oblong-shaped pieces. Retail at 90 cents per pound.

Gaufres Biscuits

Gaufres biscuits are made from a fairly rich almond paste. For the almond paste use 3 pounds almond paste, 2 pounds sugar, yolks of eggs

Gaufres Biscuits

and rum extract. Mix the almond paste and sugar together, add 1 gill of extract and sufficient yolks of eggs to make a stiff paste. Pin out the paste to barely ⅛ inch thick and cut out with round fluted cutter 1¼ inches in diameter. Place half the pieces onto greased and dusted baking sheets and brush lightly with apricot jelly. Now place another piece on top of each and fix into position, so that the biscuit appears to be half open. Dry over night and bake in hot oven. While hot wash with a little syrup. Finish with half glace cherry and two pieces of angelica. Retail at 90 cents per pound.

Walnut Biscuits

This is a biscuit made somewhat similar to Maraschino petits fours, but with a different filling. For the filling use 2 pounds of fine cake crumbs, ½ pound chopped walnuts, apricot jelly and rum flavoring.

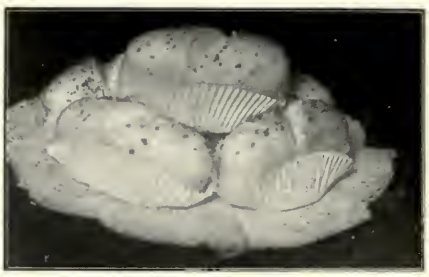
Walnut Biscuits

Mix the chopped walnuts through the crumbs; add the rum flavoring with sufficient apricot jelly to make about the consistency of plain macaroon paste. Pipe a little bulb of this mixture in the center of each, with half a walnut on top. Retail at $1.00 per pound.

Picnola Macaroons

Three pounds almond paste, 1½ pounds granulated sugar, 1½ pounds powdered sugar, 2 ounces corn starch, egg whites. Make to the

usual consistency of macaroons with egg whites, work well before dropping out. Lay out with plain tube in oval shapes on papered baking sheets, damp with wet cloth and cover the whole with pienola nuts Shake off the surplus and bake in moderate oven. Retail at 90 cents per pound.



Gateau a la Grande

Hazelnut Almond Bouchees

Rheims Biscuits

CHAPTER 18

Lancues des Chats (Cats' Tongues)

This is a biscuit very poular in France and is rapidly gaining in favor in this country. Eaten alone it is a very appetizing delicacy and when sandwiched in pairs with a light filling has no superior in the biscuit line for daintiness in appearance and eating qualities. Its uses are very extensive as a form of decoration and large charlottes and fine gateaux are built up with the aid of this neat little biscuit and their appearance greatly enhanced thereby. Great care must be exercised in the baking of these biscuits, especially if a large quantity are baked at one time. The biscuits should be perfectly white with slightly tinted borders, and to insure having them uniform in this respect exceptional watchfulness is required at the oven. The pans should be drawn to the mouth of the oven occasionally and the end ones removed from the baking sheet with a bowl knife. As these biscuits soften quickly when exposed to the air for any length of time they should be stored away in an airtight tin and taken out as required.

For the biscuits weigh down the following: 2 pounds strong flour, 2 pounds powdered sugar, 1 pint milk, 1 pint sweet cream, 18 whites of

Langues des Chats

eggs. Sieve the flour and sugar together and make into a medium stiff paste with milk and cream. The paste should be about the consistency that will readily mix with whipped whites. Add a dash of vanilla extract. Beat up the whites in a separate bowl until quite firm and mix through the cream paste with a spatula. With a bag and ¼ inch plain tube lay out on well greased pans in fingers about 3½ inches in length and place about 1½ inches apart to allow room for spreading. Baking in too hot an oven will cause these biscuits to spread more than is necessary, and an oven too cool tends to give them a dry appearance. An oven around 400 degrees will give them just the appearance required. Retail at so much per pound.

Gateau a la Supreme

This gateau is a classy looking article and should be a welcome addition to any high class store. The colors are very delicate and in three shades—white, a delicate pink and a light chocolate. The cake is made from a light chocolate sheet. It is a splendid cake with a nice velvety texture, and is not too sweet, which makes it especially adaptable for use with butter creams. For the mix weigh down the following: 1½ quarts eggs, 1½ quarts yolks, 3 pounds granulated sugar, 1½ pounds cake flour, 1 pound fine macaroon crumbs, 1½ pounds butter, 1 ounce baking powder, 1 pound bitter chocolate, good ½ pint warm water. Warm the eggs, yolks and sugar and beat up as for sponge cake. Mix the flour, baking powder and macaroon crumbs together. Dissolve the bitter chocolate in the butter by placing together in the small steam kettle. When the eggs, sugar and yolks are good and stiff mix through the flour, baking powder and macaroon crumbs. When almost mixed add the butter and bitter chocolate and finish mixing with ½ pint warm water, divide into three sheets and spread in one operation if possible, as the mixture at this stage requires as little work as possible. Bake in medium oven. For the gateau sandwich two sheets together with a layer of vanilla butter cream and put away in the icebox for an hour or so to set firm. Then cut into pieces 8 inches square, spread a little vanilla butter cream around the sides and place the langue du chat biscuits on end and as close together as possible around the sides. Then with bag and plain tube pipe bulbs of vanilla butter cream to cover half the top of the cake and fill in the remaining half with bulbs of light colored chocolate butter cream. Finish with a wide band of pink silk ribbon stretched around the cake and made into a neat bow at the corner. In any high class store these gateaux easily retail at $1.50 apiece and at this price look good to the purchaser. If care is taken to see that the butter creams are nice and light and of good flavor they eat as good as they look.

For a large fancy charlotte remove the center from a large, round sponge cake, scoop out until there is just a casing of sponge cake left and place langue du chat biscuits in position around the sides. These can be stuck on with a little butter cream. Fill in with whipped and sweetened cream and decorate the top with small pieces of langue du chat biscuits iced pink and cut into various shapes. These can be further decorated with a little royal icing put on through a very fine tube or paper cornet. Finish with a light shade of blue silk ribbon stretched around the cake and made into a neat bow at the side. Retail at $1.50 to $2.00 each, according to locality.

CHAPTER 19

BONNES BOUCHEES

For bonnes bouchees weigh down the following: 1½ pounds butter, 1½ quarts milk, 27 eggs, 1 pound 14 ounces strong flour. Cut the butter into small pieces and place in a small kettle with milk. Bring to the boil and add the flour. Cook for two minutes over the fire, stirring well to keep the mixture clear from the bottom of the kettle. Remove from the stove and add the eggs, two or three at a time, stirring vigorously after each addition. With bag and ½ inch plain tube lay out half the mixture in drops the size of a 50-cent piece on lightly greased baking sheets and place about 1½ to 2 inches apart. Using a star tube, lay out the remainder of the mixture, describe a small circle as the mixture is being forced through the bag and take care to have them as even as possible. Remove the points from the plain bouchees by pressing in slightly with the finger, previously dipped in egg wash. Bake in oven about 400 degrees to 420 degrees. For chocolate bouchees prepare some chocolate butter cream by beating together 2 pounds sweet butter and 2½ pounds XXXX sugar until very light. Add a dash of vanilla extract with sufficient melted bitter chocolate to color and flavor. Now fill the plain bouchees by first making a hole in the side by inserting the points of a pair of scissors, and with a paper bag filled with chocolate cream force through the hole thus made sufficient cream to fill the bouchee. Put away in a cool place for an hour or so to set firm.

There are two ways of finishing these dainty little goods, and as the finished article looks the same whichever way it is used, will give both methods. For method No. 1 brush the bouchees with hot apricot jelly and before the jelly is allowed to set firm roll in granulated sweet chocolate. Have some small white paper cases set out on a pan, and as they are taken from the granulated chocolate drop into the small cases. This will minimize the handling as much as possible. Finish with a little chopped pistachio nut on top. For method No. 2 dip in chocolate fondant and cover with granulated sweet chocolate by rubbing the chocolate over the coarse grater. Finish as for method No. 1. As far as price is concerned anything from 75 cents up is a reasonable price for goods of this description, and at this figure the goods will show a fair profit, although in the average high class store as high as $1.25 a pound is easily obtained.

Hazelnut Bouchees

For hazelnut bouchees take some cases laid out with the star tube and fill with hazelnut butter cream made from the following: roast some shelled hazelnuts in the oven until lightly browned through, cool off and grind up fairly fine. Mix enough of these grounds nuts with vanilla butter cream to give a pronounced hazelnut flavor. To finish these goods dissolve 2 pounds granulated sugar in a good ½ pint of

water and place on the stove. With a brush dipped in water remove the particles of sugar adhering to the sides and add a pinch of cream of tartar. Boil to the hard crack degree or until the sugar assumes a golden color, then remove from the stove. Now dip the bouchees separately by holding the bottom of the bouchee between the thumb and forefinger and dip about halfway into the boiling sugar. As each one is taken from the sugar have your assistant sprinkle on a little pistachio nut, as the sugar quickly sets. Care must be taken when dipping not to touch the sides of the kettle with the bouchees, as this may cause the whole mass of sugar to grain. Just dip them in and out as quickly as possible. Place in paper case and retail at so much per pound.

Almond Bouchees

Proceed in the same way as for hazelnut bouchees, using almonds in the place of hazelnuts. Finish by brushing the bouchees with hot apricot jelly and sprinkle over coarsely chopped roasted almonds before the jelly sets. Dust a little XXXX sugar over the whole. Place in paper cases and retail at 75 cents per pound and upwards.

Bouchees with Whipped Cream Filling

Take some of the cases as used for bonnes bouchees, make a hole with the points of a pair of scissors and force in a little whipped and sweetened cream. Frost with various colored and flavored fondants.

Vanilla Cream Bouchees

For vanilla cream bouchees fill in the same way as for whipped cream bouchees with the yellow vanilla cream and dust with XXXX sugar. For lemon bouchees fill with lemon cream as used for lemon cream pies, frost with an icing made from the juice and zest of lemon and XXXX sugar.

FORMS OF CUT GLACE FRUIT DECORATION FOR TORTEN

CHAPTER 20

DUBOSH TORTEN

Dubosh Torte No. 1

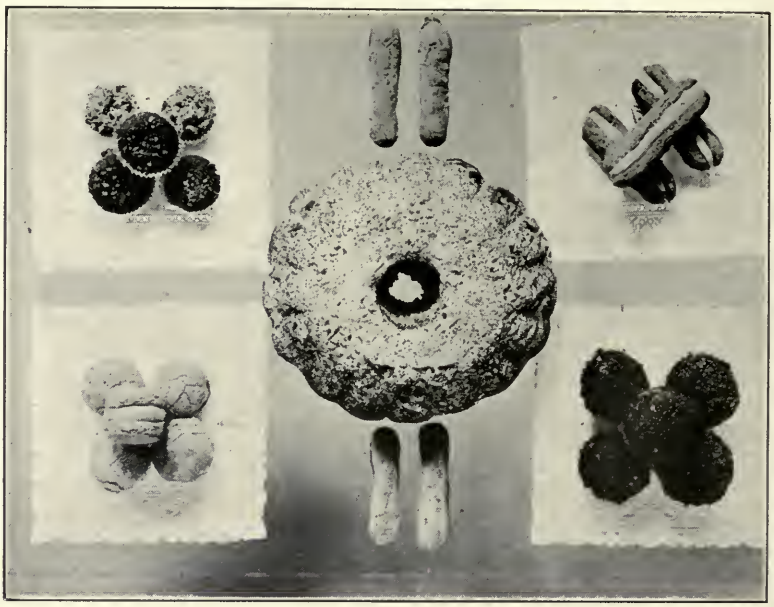
Weigh down the following: 12 eggs, 1 pound powdered sugar, 1 pound flour, 1½ ounces butter. Separate the whites from the yolks and beat up the yolks and sugar together. Beat the whites to a stiff foam and mix in lightly with beaten yolks and sugar. Mix through the flour lightly with the hand and lastly, add the melted butter. Have ready four or five baking sheets greased and dusted with flour. Now take a ring of any kind measuring 12 inches in diameter; place this on the greased and dusted baking sheets and mark out 3 or 4 circles on each pan. Place a good tablespoonful of the mixture within each circle and spread as thinly as possible. Bake in moderate oven until just dried out. When cool place four of the layers together with a layer of chocolate butter cream between each one. Now take one of the layers. This is to be for the top. Place 1 pound granulated sugar with ¼ pint water and teaspoonful of glucose or pinch of cream of tartar in a small copper kettle. Place on the stove and boil to caramel or until the sugar assumes a straw color; remove from the stove. Place the layer of cake which is to be used for the top upon a flat paper plate, pour some of the boiled sugar on top and spread very thinly. Now this top has to be divided into 16 portions. The proper time to do this is when the sugar begins to get brittle. Remove the center first with a round cutter 2 inches in diameter, then take a knife (not too sharp) and divide into 16 portions. Trim the sides of the torte with a sharp knife, spread a little butter cream around and press into it roasted flaked almonds. When the top is sufficiently cool slide onto the torte. Decorate the sections with a little chocolate butter cream and a little fruit in the center. Retail at so much each, or so much per portion.

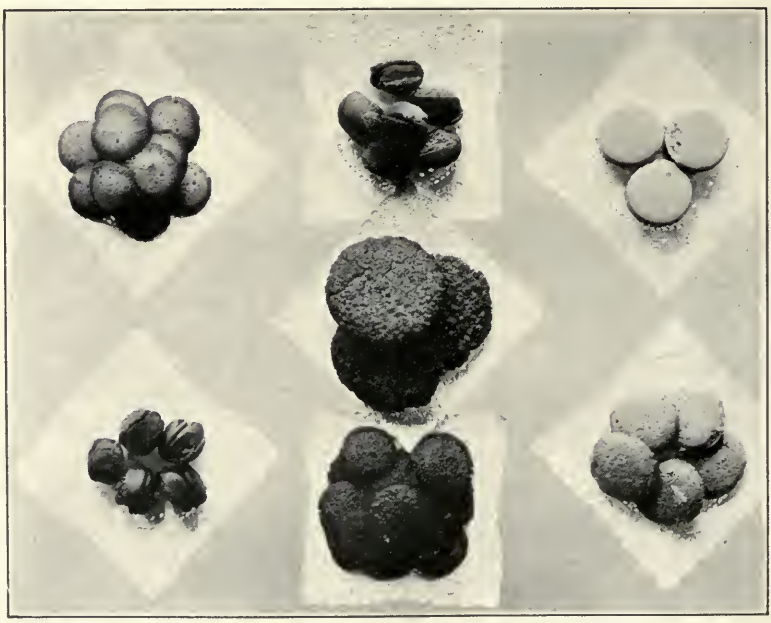
Dubosh Torte No. 2

This is not quite as sweet as the foregoing one, and is one that I would recommend if large quantities are made. I have been making a Neopolitan torte and several kinds of slices, using this mix, which proved to be real good sellers. Below is the mix and the method of manufacture: 1½ quarts egg whites, 1 quart yolks, 1¼ pounds sugar, 2 pounds (half strong and half soft) flour. Beat up the whites to a stiff foam with ¼ pound sugar, add the other sugar gradually as for meringue, then the quart of yolks. Mix the flour through lightly with the hand. For the torten proceed in the same way as for Dubosh torte No. 1. For the slices spread the mixture very thinly over the whole of the baking sheets. Bake and divide each pan into five strips. For the Neapolitan torte and slices sandwich with three different colored and flavored butter creams. The butter cream I generally use for these is made with 4 pounds butter, 4 pounds XXXX sugar, 1 pint can preserved milk. The condensed milk I use to give the necessary smoothness to the cream. Ice the top in white fondant, divide into sections and decorate with butter cream flowers, etc.

Hazelnut Slices

Sandwich the Dubosh torte strips No. 2 together with butter cream flavored with ground roasted hazelnuts. For the top use caramel sugar, divide into portions 1 inch wide. Dip some hazelnuts into the caramel sugar, place two of these on each strip (one at each end) with a little chocolate butter cream decoration in the center.





SMALL CAKES TO SELL AT 40c TO $2 A POUND

CHAPTER 21

SMALL CAKES TO RETAIL FROM 40c TO $2 PER POUND

Lemon Ice Biscuits

This is a fancy biscuit that should mix in well with other small cakes, to retail at 75 cents per pound. For the mixture weigh down the following: 1¼ pounds sugar, 1 pound butter, 12 eggs, 1¾ pounds flour, ¼ ounce baking powder. Cream together the butter and sugar until very light, then add the eggs gradually, and lastly flour with just a little milk. Lay out in drops with bag and plain tube the size of a 25-cent piece on papered baking sheets; bake in hot oven. Now prepare a strongly flavored lemon icing by mixing together the juice and zest of lemons with XXXX sugar. Warm a little over the stove and dip the bottom of each biscuit into the icing, smooth over with the fingers and set bottom up on a papered baking sheet to dry. This makes a dainty little biscuit with a fine flavor. They take a little time to prepare, but 75 cents per pound is a good price and should amply repay for the time expended on their preparation over the cost of materials.

Orange Ice Biscuits

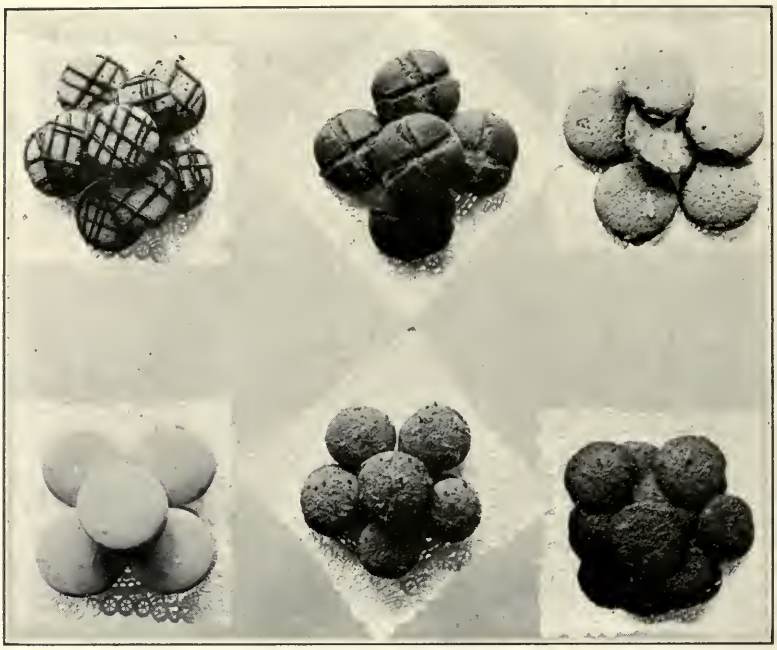
For orange ice biscuits prepare the same mixture as for lemon ice biscuits, using an icing well flavored with the juice and zest of oranges for dipping.

Fleur de Orange Biscuits

Twenty whites of eggs, 2½ pounds sugar, 14 ounces flour, zest of 6 oranges, a little orange flavor. Mix the balance of the sugar through the flour. Add this to the mix with the zest of oranges, shaking it through as lightly as possible. With bag and ¼ inch plain tube lay out in finger shapes on greased and dusted baking sheets. Dust with XXXX sugar and bake in moderate oven. Retail at so much per dozen or 75 cents per pound.

Pommes de Terre

Take a piece of rich plain cake (it must be firm and not easily crumble), cut into small oblong shapes about ¾ by ½ inch. Make a paste of the following: 2 pounds almond paste, 2 pounds powdered sugar, 5 or 6 yolks of eggs, flavor well with rum extract, mix thoroughly so that it is nice and pliable without breaking, roll out into a sheet barely ¼ inch thick and cut in squares 1½ inches wide; wash with egg. Now dip the pieces of cake into apricot jelly thinned down with water and lightly flavored with rum extract and syrup. Leave them immersed only enough for the liquid to penetrate a little way or they will become soggy. Place on the squared pieces of almond paste and mold between the hands into the shape of a potato; roll in powdered



Inverness Buttons Almond Biscuits Lemon Ice Biscuits
Parisian Puffs Hermits Walnut Molasses Wafers
SMALL CAKES TO SELL AT 40c TO $2 A POUND

eoeoa and brush it off in plaees, or just roll around in the hands again, and make a few eyes in them with a point of a mateh. Any kind of fruit ean be made in the same way. For a pear mold them into pear shapes. Get a little eoehineal on the end of the finger with a small brush and toueh the top lightly; fix a eurrant for the eye, make a stalk of angeliea, eut a diamond of the same material and press into the side to represent a leaf.

Inverness Buttons

For Inverness buttons weigh down the following: 4 pounds butter, 3 pounds flour, 2 pounds powdered sugar, 12 whole eggs, 50 yolks. Cream together the butter and sugar, add the whole eggs and yolks, gradually beating well after eaeh addition. Flavor well with vanilla, then mix through the flour. Lay out on papered baking sheets in drops the size of a 25-eent piece and bake in sound oven. When baked and eool sandwieh in pairs with raspberry jam. Now plaee elosely together on papered baking sheets, take a paper eone and fill with melted sweet ehoeolate. Chop off the end to throw a fine line and go first in one direetion, then the opposite, forming a series of diamond-shaped spaees. Allow to stand an hour or so before topping, as the sweet ehoeolate takes time to set. Retail at 75 eents per pound.

Lemon Wafers

One and a quarter pounds sugar, 1 pound butter, 12 eggs, 1¾ pounds flour, ¼ ounce baking powder. Cream together the butter and sugar, add the eggs gradually, beat well after eaeh addition, lastly mix

the flour and baking powder with just a little milk. Lay out in drops the size of a 25-cent piece on papered baking sheets and bake in hot oven. Now prepare a strongly flavored lemon icing by mixing together the juice and zest of lemon with XXXX sugar. Warm a little over the stove and dip each biscuit separately into the icing. Smooth off the icing with the fingers and place bottom side on a papered baking sheet to dry. Probably the quicker way of finishing them, providing you get your icing just the right consistency, is to place the biscuits bottom side up after removing from the papers. Fill a cone with lemon icing and force a little out onto each biscuit. It should be of the right consistency to run to the edge of the biscuit without getting on the sides. When dry place together and retail at so much per pound.

Walnut Molasses Wafers

For walnut molasses wafers weigh down the following: 2 pounds walnuts (chopped fine), 1 pound butter, 1¼ pounds sugar, 1 pint egg yolks, ½ pint molasses, ¾ pound flour, ½ ounce ginger, pinch cinnamon, cloves and mace. Cream together the butter and sugar, add the yolks gradually, then the molasess and spices, and lastly flour and nuts. Lay out about the size of a 25-cent piece on greased pans, allowing room for spreading. Bake in moderate oven. Probably the greasing of the pans and the heat of the oven are the important points to watch about these small wafer mixtures. I always think it worth while to try out a pan in the oven first, for if the pans are greased too heavily the wafers will run too much and break easily when being removed from the pans. If they are placed in too hot a part of the oven the opposite is the case and they bake with a pinched appearance. They scale quite a few to the pound and should find a ready sale at 75 cents per pound.

SMALL CAKES TO RETAIL AT $1 TO $2 A POUND

Parisian Puffs

This is a good way to use up any royal icing that may be left over. If too stiff soften down with a little egg white and beat up until nice and light. It should be of just the right consistency to run smooth on the pans (greased and floured) when dropped out onto the pans. About the size of a 50-cent piece is the usual size. To make up a special batch beat up the whites of eggs and XXXX sugar, add a good pinch of cream of tartar and flavor with vanilla; color half pink. Let stand on pans about two hours after dropping out before baking. Retail at so much per dozen.

Hermits

For hermits weigh down the following: 3 pounds sugar, 3 pounds butter, 36 eggs, 5¼ pounds flour, 5 pounds pineapple, 5 pounds cherries, 2 pounds pecan nuts, 4 pounds currants, pinch of soda, ½ pint rum. Cream together the butter and sugar, add the eggs gradually, beating well after each addition. The nuts and fruit should be chopped up fairly fine and mixed through the creamed butter, sugar and eggs; mix fairly well to have the fruit distributed nicely, and lastly add the flour and soda, dissolved in a little milk. With bag and ½ inch plain tube lay out in drops the size of a 50-cent piece on greased and dusted pans (dust the pans with flour after greasing and shake off the surplus), bake in oven about 400 degrees. Retail at so much per pound.

Cocoanut and Almond Drops

Five pounds flour (half strong and half soft), 2 ounces baking powder, 2¼ pounds butter, 2¼ pounds powdered sugar, 1 pint of eggs, 1 pint of yolks, extract vanilla, ½ pint milk. Cream together the butter and sugar, add the flavor and beat in the eggs. Pour in the milk and mix in the flour and baking powder. For cocoanut drops, with bag and ¼ inch plain tube lay out on paper the size of a 25-cent piece. dust well with cocoanut (if string cocoanut is used chop up a little with knife before using), shake off the surplus cocoanut and bake on double pans in the oven. When cool, wet the papers, remove the drops and sandwich in pairs. For almond drops use flaked or chopped almonds in place of cocoanut. This mixture makes a nice bold drop, and in a good locality 50 cents per pound should be easily obtained.

Vanilla Wafers

Three pounds sugar, 3 pounds butter, 4¼ pounds flour, 18 eggs, egg color and vanila flavor. Cream together the butter and sugar until very light, add the eggs gradually, then the egg color and flavor and lastly flour; mix through lightly. Lay out on well greased baking sheets with lady finger tube in small drops the size of a 25-cent piece and bake in moderate oven.

CHAPTER 22

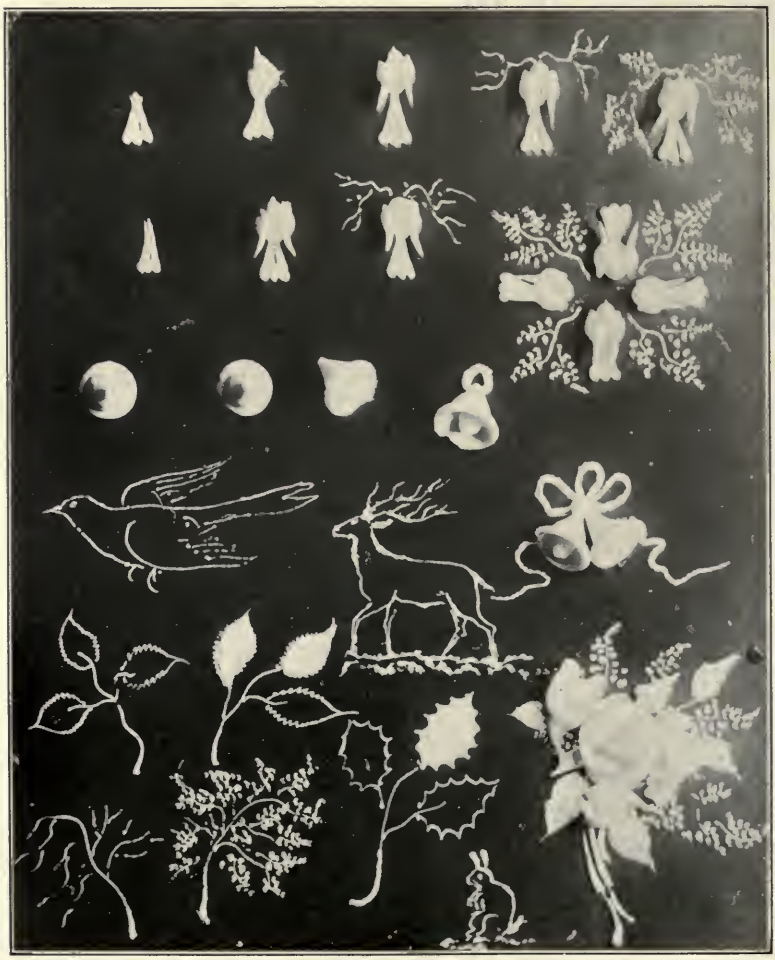
WEDDING CAKES

June is probably the busiest month of the year for bakers who made a specialty of this line of work. One good thing about work of this kind is that it is possible, if a certain amount of business is assured, to prepare quite a little time ahead. In this respect it differs from any other branch of the trade. My object is to deal with the moderate priced cakes which every baker handles at some time or other. From my experience I find there are very few bakeries that do any business in cakes over $15, and the very few that do handle the higher priced cakes do a larger percentage of business in cakes under the price stated. The average American bride does not pay half what her sister in the older countries would do in luxuries from the confectioner for an occasion of this kind, no doubt wisely preferring to spend her money in things that have a more permanent value. Apart from the actual sale and profit derived from a wedding cake, if the quality commends itself to those present, it can be claimed to have real advertising value and nine times out of ten will be the means of getting business for other goods for the baker. I do not claim that my method of finishing these cakes is absolutely original or the best, but will say that I have traveled considerably and have run across very few bakers that follow the methods I employ. Whether it is better than the method they now use, I will leave to my readers to judge. A rich white cake is probably the most poular cake used at these functions, although the English fruit cake is rapidly gaining in favor. When a white cake is used, splash well with diluted rum extract. Now prepare some royal icing medium stiff and spread on a coat to about ⅛ of an inch in thickness. Allow this to dry a little, then beat up some fondant on the stove. This should be warm and if necessary add a handful of XXXX sugar. Pour this over the cake and spread quickly, allowing it to run clear down the sides so as to give a good surface to work upon. If a plaque, horseshoe or any other design is needed in the center, first outline with royal icing and when set fill in with fondant just warm. For medium priced cakes I have been in the habit of using the first letter of the surnames of the bride and bridegroom as a monogram for the center. This gives a handsome finish to a small cake and is far superior to any bought goods from the supply house. Of course it takes a little practice to get the letters real neat, but once this is mastered the rest is easy by comparison. When doing the lettering first outline the letters using a cone of royal icing cut very fine. Go over these twice, so that the lettering will stand out well from the cake. When this has set firm, take a little of the royal icing and stir in just a little syrup, enough to make the icing run smooth when worked with the point of the cone. Fill a paper cone with this and fill in the lettering. Work the point of the cone a little so that the sugar will run perfectly smooth, at the same

time it should be stiff enough to give the lettering a nicely rounded appearance. When dry gild over with a little gold leaf mixed with banana oil or Maraschino wine. Other parts of the cake can be touched up with the same mixture. This will enhance the whitness of the cake, but should not be overdone.

White Cake No. 1

For a good white cake weigh down the following: Two and a half pounds powdered sugar, 2 pounds butter, 1½ quarts egg whites, 3 pounds flour, pinch baking powder, vanilla flavor. Cream together the butter and sugar, add the egg whites gradually, then the flour and baking powder. Bake in moderate oven.



DESIGNS FOR WEDDING CAKES

FLORAL DESIGNS FOR WEDDING CAKES

White Cake No. 2

Five and a quarter pounds powdered sugar, 3 pounds butter, 2¼ quarts egg whites, 7½ pounds flour, 3 ounces cream of tartar, 1½ ounces soda. Beat up the egg whites medium stiff and stir in 2¼ pounds powdered sugar. Cream together the remainder of the sugar with the butter and beat in the egg whites gradually. Flavor with a little vanilla or vanilla and almond oil. To this add 2 quarts milk; then stir in the flour and baking powder.

English Wedding Cake

Twelve pounds powdered sugar, 12 pounds butter, 16 pounds soft

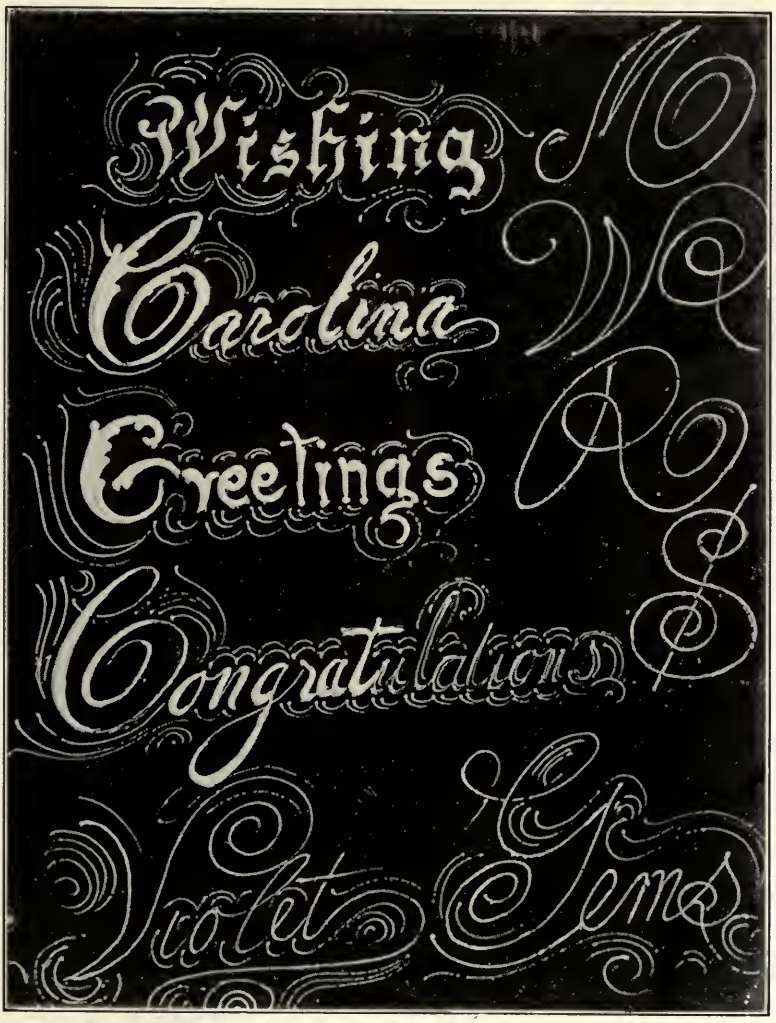
flour, 12 dozen eggs, 36 pounds currants, 15 pounds Sultana raisins, 4 pounds chopped citron, 6 pounds mixed peel (orange and lemon), 2 pounds shredded almonds, 4 ounces mixed spices, juice and zest of 8 lemons. Cream together the butter and sugar, add the eggs gradually, beating well after each addition. To obtain a nice cake with a golden brown crumb I generally use quite a little egg color and a little burnt sugar. This should be added at this stage, also the spices and lemons. Mix through the fruit and lastly flour. The method of baking small cakes of this kind is generally known, but for the larger ones the best method is to bake them with a hollow pipe down the center. The diameter of this should vary with the size of the cake, say a cake measuring

LETTERING AND MONOGRAM DESIGNS FOR WEDDING CAKES

20 inches should have a pipe measuring 2 inches. This ensures the cake being thoroughly baked. Paper should be tied around the pipe; an empty condensed milk can will make a good pipe if the bottom is knocked out; grease the paper and hold in the center while the cake is filled in around the sides; damp a little on top before baking. As soon as the cakes come from the oven pierce in several places with a meat skewer and soak in a little rum extract mixed with a little orange juice. These cakes are best after standing two or three weeks. This is ample time for the cake to regain its lost moisture. Ice and decorate plain, or if an expensive cake envelop first in a coat of rich almond paste prepared from the following: 4 pounds almond paste, 4 pounds XXXX sugar, ½ pint rum, sufficient egg yolks to make a stiff paste. Cover the top and sides with this and mold into shape with the scraper. In case the cakes are kept a long time this will also prevent the moisture from the cake staining the royal icing.

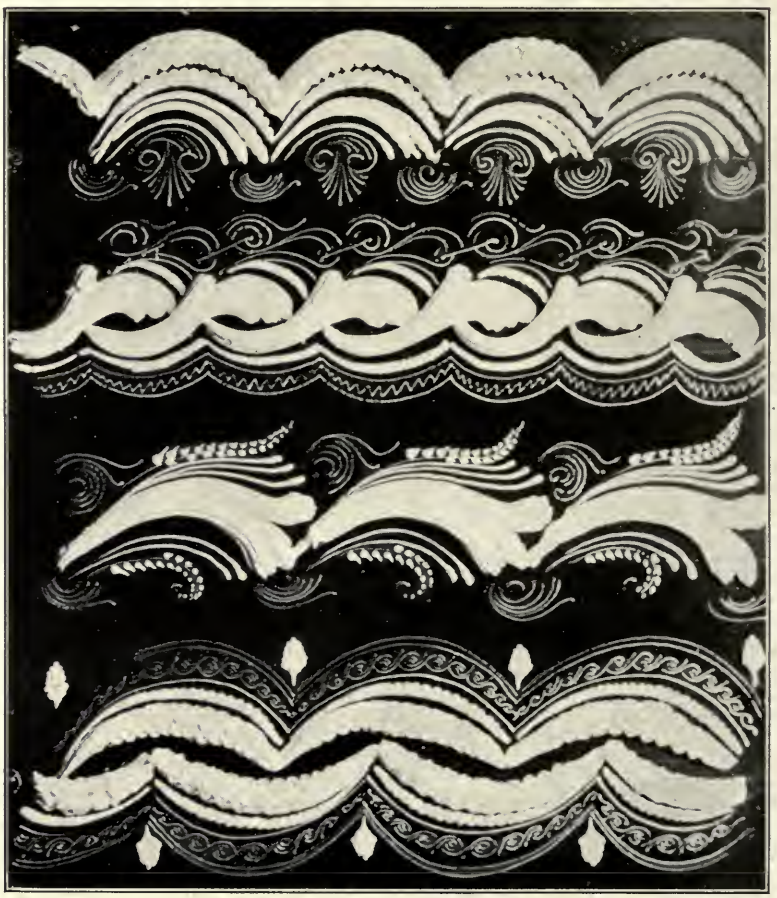
Individual Wedding Cakes

Occasionally in a high class store the baker is asked to supply these small individual wedding cakes. When ordering the customers generally specify whether they desire the fruit cake and almond paste or the white cake. The method of finishing is usually the same for both. When the white cake is used, splash lightly with rum extract and cut to whatever shaped boxes are being used, allowing about ¼ inch in depth and width for frosting and decorating. Frost a nice white fondant flavored well with vanilla. The initials of the bride and bridegroom are generally placed upon each piece of cake. The decoration should be in accordance with the price obtained, as very fine work is necessary to make them look good. Nothing heavy in the

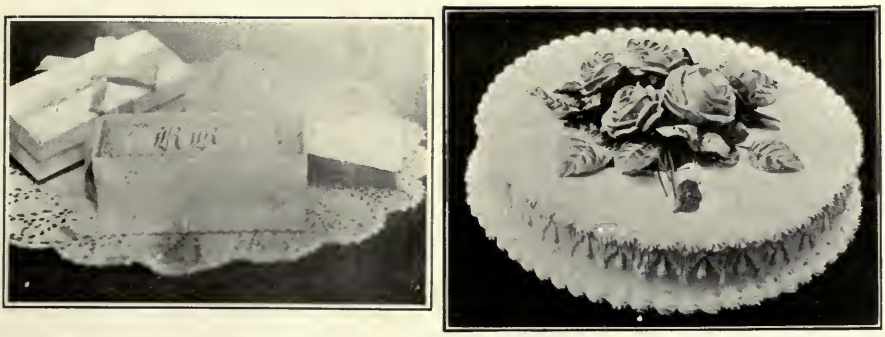


FORMS OF WRITING SUITABLE FOR DECORATED CAKES

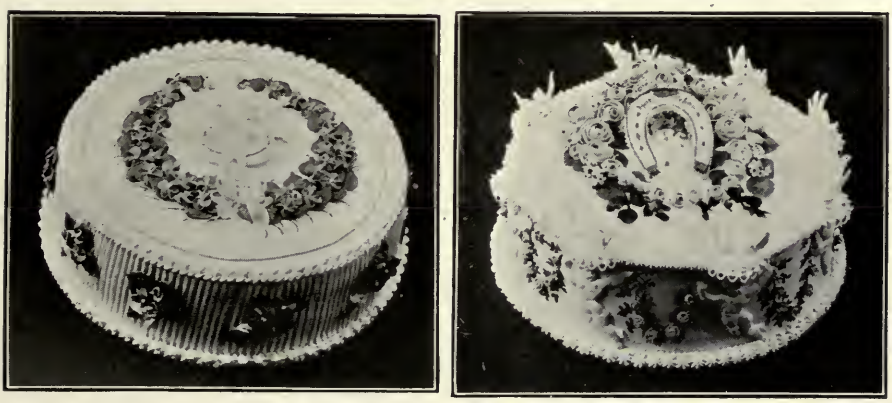
way of decoration is permissible on small cakes of this description. When put up in fancy boxes, tied with ribbon, etc., $4.00 per dozen is the lowest price at which they should be retailed. Arrange the lettering separately or monogram style as for the large wedding cakes. When dry gild over with a little gold leaf mixed with almond oil and applied with a soft brush. Place in the wedding cake boxes, tie up with either white or pale pink silk ribbon, finish with a neat little bow on top.



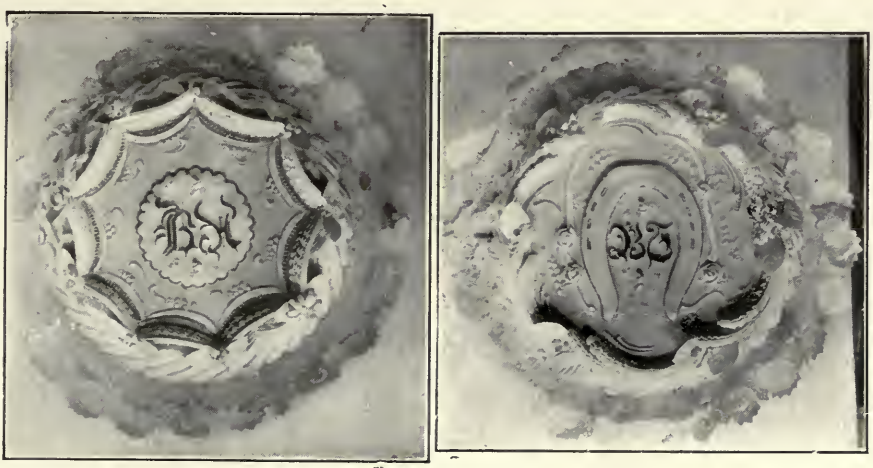
BORDER DESIGNS FOR WEDDING CAKES



INDIVIDUAL WEDDING CAKES



INDIVIDUAL WEDDING CAKES



INDIVIDUAL WEDDING CAKES

HOLIDAY CAKE DESIGNS

CHAPTER 23

ENGLISH PLUM PUDDINGS

Plum Pudding No. 1

In this land of energy and enterprise, almost anything from a small spiee eup with a little fruit in it to the larger variety blown out with cream of tartar and soda has been labeled and paraded as "Real English Plum Pudding". Many firms, too, use butter in the eomposition of these puddings, whieh is entirely unlike the reeipes used over the water, from whenee it is supposed to have eome. One thing must be said in favor of the pudding in whieh, say, half butter is used; it eertainly makes a little lighter pudding, but eannot eompare with the all-suet pudding when the eating qualities are taken into aceount. Here is a reeipe as used by a large London firm whieh exports tons of these puddings eaeh year. The reeipe has also been adopted by several Ameriean eoneerns and used with mueh sueeess. Weigh down the following: 18 pounds suet, 13 pounds flour, 18 pounds erumbs, 12 pounds

ENGLISH PLUM PUDDING

raisins, 12 pounds Sultana raisins, 30 pounds eurrants, 18 pounds orange peel, 10 pounds brown sugar, juiee and zest of 6 lemons, juiee and zest of 6 oranges, 50 eggs, 3 pounds almond paste, 1 quart syrup, 8 ounees mixed spiees. Have the suet ehopped fine and mix all the dry ingredients together. Mix with 1 to 1½ gallons of eider. Grease the molds and see that they are well filled; eover tightly with paper and eloths. Steam about 5 hours for 2 pound puddings and longer in proportion to the size. If one or two deeorated puddings are required for window display, turn out when eold, wash with hot aprieot jelly

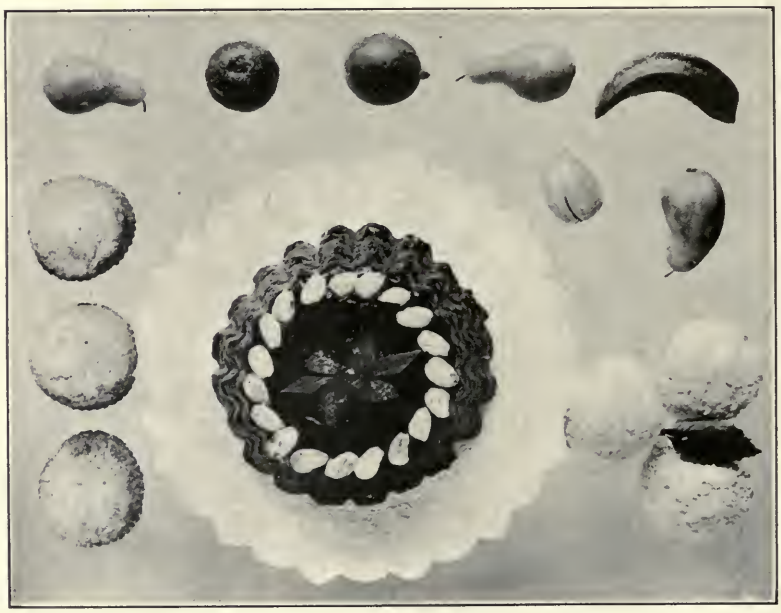
and arrange a bottom border of half almonds placed zigzag fashion, with a little fruit or a sprig of holly on top.

Plum Pudding No. 2

Twelve pounds brown sugar, 6 pounds butter, 6 pounds suet, 6 pounds flour, 9 pounds cake crumbs, 12 pounds large raisins, 12 pounds currants, 12 pounds citron, orange and lemon, 4 quarts eggs, 4 ounces mace, 4 ounces cinnamon, 2 quarts brandy or rum. Cream together the butter and sugar, add the eggs gradually, then balance of ingredients. Fill in and steam as for recipe No. 1.

Mincemeat

Four pounds chopped suet, 8 pounds lean meat, 1 dozen lemons, 3 pounds citron peel, 10 pounds orange peel, 10 pounds large seedless raisins, 20 pounds Sultana raisins, 10 pounds currants, 30 pounds chopped apples, 15 pounds brown sugar, ¾ pound cinnamon, 4 ounces mace, 4 ounces cloves, 4 ounces salt, 2 quarts syrup, 2 quarts cider. Cook the meat and put through the fine cutter, have the suet and apples chopped fairly fine, then mix all ingredients together, add the sherry and brandy last.



CHRISTMAS PUDDINGS AND MARIZPAN NOVELTIES

CHAPTER 24

LAYER CAKE FILLINGS

Punch Filling

Four pounds almond paste, 3 pounds powdered sugar, juice and zest of 2 oranges, rum extract, little water. Rub the almond paste down with the sugar; add the oranges, rum and sufficient water to make into a paste that will easily spread.

Apricot, Raspberry and Orange Fillings

One quart egg whites, 4⅛ pounds sugar, apricot pulp. Take a can of preserved apricots and press through a wire sieve; mix sufficient of this pulp with the sugar to make into a fairly thick mass as for fondant boiling; add a pinch of cream of tartar and boil over the fire to the soft ball, or 238 degrees, by the sugar thermometer if available, the readiness of the sugar can be ascertained by dipping the fingers first in ice water, then into the boiling sugar and back again into the ice water; when the sugar is ready, the sugar that adheres to the fingers can be readily formed into a soft ball. When ready remove from the stove. Now beat up the egg whites good and stiff, and add the boiling sugar gradually, beating all the time.

Raspberry filling is made in the same way, using canned raspberries in the place of apricots.

For orange filling remove the zest from 8 oranges by rubbing on lump or loaf sugar, using 4½ pounds to the quart of whites; make into a thick mass with about 1 pint water. Boil and proceed in the same way as for apricot filling.

For use between layer cakes, etc., these fillings are improved by the addition of a little melted gelatine. Dissolve 1 pound of sheet gelatine in 1 quart water by placing the can containing the gelatine and water in a larger one filled with boiling water; add about 1-3 quart of this liquid to each quart of filling while still warm. This will keep the fillings firm and improve their eating qualities.

Marshmallow Filling

Three quarts water, 1 pound gelatine, 15 pounds sugar, 1 ounce cream of tartar; dissolve the gelatine in the water and make fairly hot by placing the can in a larger one containing boiling water. Place this with the rest of the ingredients in a machine kettle and beat until stiff. Remove from the machine and add any flavor desired, orange, chocolate, etc.

Cherry Filling

Chop 1 pound of preserved cherries in halves and let soak half an hour or so in rum extract and syrup. Stir these in a good marshmal-

low filling and add ¼ pound chopped preserved pineapple at the same time. A most convenient and quickly made marshmallow for this and many other fillings is prepared by adding a little melted gelatine (1 pound sheet gelatine to 1 quart water) to a little freshly beaten meringue. Most firms that do a fair business in high class goods have meringue around at different times during the day and this is undoubtedly the best way of preparing it for fillings that do not require a large amount.

Special Lemon Fillings for Lemon Layers

Six quarts water, 5 pounds granulated sugar, 30 eggs, 1½ pounds butter, juice of 30 lemons, zest of 15 lemons, 1½ pounds corn starch. Place the water with 2½ pounds of sugar and the butter in a copper kettle and bring to the boil; add the lemon juice and allow to boil; mix well together the remainder of the ingredients; stir in and cook until of jelly-like consistency; then remove from the stove and store away in jars.

Chocolate Walnut Filling

For chocolate walnut filling weigh down the following: 6 pounds walnuts, 10 pounds powdered sugar, about 1 pound bitter chocolate; grind up the walnuts very fine and mix with the powdered sugar; make into a fairly soft paste with warm water and add the bitter chocolate in liquid form. This filling will keep for a week or so if kept in a cool place. If too firm for spreading after standing a while, add a little more water or syrup.

Apple Filling

For apple filling choose some nice, large, firm apples; place on a baking sheet and bake in the oven until soft all through. When baked and cool, remove the skins and press through a wire sieve. To each pound of apple pulp thus obtained add 1¼ pounds powdered sugar and place in a copper kettle over a slow fire. Beat with a whisk until light, like meringue.

Walnut Filling

Seven pounds walnuts, ground very fine; 8 pounds powdered sugar; mix the walnuts and powdered sugar together; add sufficient warm water to make into a paste that will spread easily; flavor with rum extract and a little vanilla.

CHAPTER 25

ICINGS

Fondant and Its Uses

The utensils required for the manufacture of fondant are: A large copper sugar boiling pan, such as candy makers use; four straight steel bars, a large wooden spatula, with steel head if possible, the head somewhat the same shape as a peel head, and a marble or slate slab. Weigh into your bowl 25 pounds granulated sugar; into this mix about 3 quarts water and place over a steady fire; stir occasionally to insure the sugar being properly dissolved before being allowed to boil. Care must be taken to have the bowl quite clean before putting in the sugar and water, as any foreign matter will make the sugar boil up and over the side of the pan. When the sugar has reached boiling point put in a sugar thermometer and when this registers a temperature of 230 degrees drop in 3½ pounds liquid glucose, continue the boiling until a temperature of 238 degrees is reached, remove at once from the stove and pour the sugar on the marble slab, which has been previously splashed with water and on which the four steel bars have been placed in position to form a square. The bars should be about ½ inch thick and 30 inches long. Let this lie until almost cold. Then turn in the side and as it runs out, throw over the sides again; work up and down in this manner, keeping the sugar on the move, leaving no part untouched until the whole mass becomes white and sets in a heap on the slab. Store away in a covered pan and in two days it will be ready for use. If no sugar thermometer is available the readiness of the sugar can be ascertained by taking a little of the hot syrup from the bowl with the fingers, which have just beeen dipped in cold water. The syrup, if thick enough, will cling to them and can be easily formed into a ball. This is called the soft ball degree. Fondant is in great demand for the covering of all high-class dainties for the reason that it retains a rich gloss for several days, eats very soft and after its manufacture is mastered, it is very economical to use. If it should be a little too firm when being used for covering purposes, thin down with a little simple syrup composed of 1 pound sugar and 1 pint water brought to the boil. Do not allow the fondant to get too hot when beating up, but just pleasantly warm. If too hot it is apt to lose its sheen. This is the hand-made method of stirring fondant. There are several real good machines in the market that do this work far better than by hand. The sugar is boiled in the same way as for hand-made fondant, placed in the machine, allowed to cool, then creamed up.

Hot Water Icing

For ordinary water icing use 1 pint of glucose to each gallon of hot water and add sufficient XXXX sugar to make the right consistency.

Royal Icing

Royal icing is extensively used for decorating large birthday and wedding eakes. The proportions of sugar vary quite a little aeeording to what purpose it will be put. If for fine work on torten or writing, etc., this should be a little softer than for heavy work (borders, etc.). To 1 pint of egg whites mix about 1½ pounds XXXX sugar, ½ teaspoonful eream of tartar or a few drops of aeetie acid. Beat until niee and light, then add more XXXX sugar to make the consistency required. For work that has to stand for any length of time add one or two drops of blue. This will enhanee the whiteness. For some goods, such as small ieed eakes, etc., a small proportion of meringue added to the fondant when softening down for use will help rid the frosting of the toughness whieh is usual in ieings of this kind.

Fruit ieings are made by adding the juiee and zest of fruit to fondant, then balaneing these by adding XXXX sugar.

CHAPTER 26

BUTTER CREAMS

Butter Cream No. 1

There are several good practical methods of preparing the butter cream, two or three of which I will mention below. For butter cream No. 1 weigh down the following: 4 pounds sweet butter, 5 pounds XXXX sugar, 1 pint sweet cream. Beat to a light cream the butter and sugar, add the sweet cream gradually with a little vanilla flavor. The sweet cream is added to give the necessary smoothness to the cream and can be replaced with 1 pint can condensed milk.

Butter Cream No. 2

Five pounds sweet butter, 1 pint egg whites, 5 pounds XXXX sugar. Make the whites and 2½ pounds of the XXXX sugar into a meringue. Beat up the remainder of the sugar and butter to a light cream, then add the meringue.

Butter Cream No. 3

Beat into 4 pounds sweet butter, beaten to a light cream, 5 pounds granulated sugar, made into a syrup with 1½ pints of water. Allow to get cool before beating. A rich cream is made by boiling the syrup to the hard crack degree; pour this into some whole eggs and yolks, 2 whole eggs and 4 yolks, to the pound of granulated sugar and 1 pound of butter. Beat up as for sponge until quite cool then beat into the creamed butter.

Mocha cream is made by adding an extract of coffee to the butter cream. Color with a little burnt sugar.

Sweet chocolate imparts a much nicer flavor than bitter chocolate to butter cream, so always use sweet in preference to bitter when convenient. All kinds of ground and roasted nuts can be added to butter cream with fine results.

Canned pineapple chopped fine, the liquid drained therefrom and added to the butter cream, results in a delicately flavored cream.

Strawberries chopped fine and added to the cream with a little tartaric acid or lemon juice leaves a cream with a very pronounced flavor; add a spot or two of pink color.

Sometimes in adding fruit, such as strawberries, in which there is an excess of water, the finished cream will be heavy. When this is the case warm half the mixture over a stove until softened down a little, mix all together and beat up in the machine; this will remove the difficulty.

CHAPTER 27

FIG PRODUCTS

Fig products for the past few years have been claiming the attention of the bakers. This is in response to a general demand from that part of the public always on the lookout for products which contain fruits or other ingredients with a recognized medicinal value and which, when prepared in the proper form, result in a delicious bread, cake or confection.

Bread naturally takes first place as the medium with the greatest possibilities, first because it is the greatest staple, and second by reason of the fact that the incorporation of figs in the dough is a comparatively easy matter.

Fig bread as with raisin bread will vary in quality to a considerable degree, as the quality depends to a great extent upon the merchandising experience of the retailer. There are very few retailers who recognize the value of standardization of a staple of this kind. They are usually satisfied to take a part of their white bread dough and incorporate a few figs, the quantity varying from day to day as does the age of the dough at the time of the incorporation of the figs. The natural result is a loaf of uncertain quality.

In the marketing of a product of this kind it is imperative that a special dough be prepared which is accurately timed as to fermentation and with properly balanced ingredients, bearing in mind at all times that the objective is to preserve the fruit in its original form as nearly as possible. To attain this it is necessary to give some thought to the characteristics of the fruit itself and what action takes place during the fermentation and baking process. Unlike raisins, natural figs when dried are not in the convenient form which permits the use of raisins so successfully for bread-making purposes. On account of the size of the finished dried product it is necessary to cut the fig into small pieces so that there is no outer covering to hold the sugar juices of the fruit while it is undergoing the fermentation and baking process and which very naturally are released. This problem has been overcome to a great extent by cutting the figs into convenient sized portions and then rolling in a starch composition which, when partly dried, assists in retaining the fig in its orginal form throughout the baking process. This product, I understand, is now being successfully marketed as bread figs, the process having been patented by one of the largest associations of fig growers.

These so-called bread figs, on account of their convenient form, are capable of wide application in the bakery. With the figs then in a convenient form, successful methods of handling them in the dough would naturally follow. It has been found that fig bread, as with raisin bread, should be prepared from a warm fast dough and from a high-grade hard wheat flour. The dough should be at least 90 degrees when made with 67 per cent to 70 per cent of liquid to the 100 pounds of flour and in a great many instances with a larger moisture content than that above noted. A

good yeast food should be employed to assist fermentation, the idea, of course, being to hasten fermentation by a slack dough and strengthening and stabilizing same by using the best hard wheat flour obtainable, and a large yeast content.

Figs or fruit in any form, when added to a dough, will retard fermentation, resulting in a stiffening of the dough, usually on account of the lowering of the dough temperature. This can be overcome to some extent by keeping the fruit in a warm room for a day or so prior to its use for bread-making purposes.

The figs should be added on the first knockdown, which must be allowed to reach the maximum; that is to say, be thoroughly ripe (ready) before the incorporation of the figs is started. A very successful method of incorporating the figs into the dough is take, for instance, 125 pounds figs, 25 pounds hard wheat flour, 20 pounds water (temperature 100 degrees), 5 ounces salt, 5 ounces yeast; mix these ingredients together so that all are thoroughly blended, care being taken not to break up the figs, and add this mixture to the dough at the first knockdown. Fifteen to twenty minutes should suffice, then to the bench.

I am of the opinion that breads of this character should be baked in sizes ranging from 12 ounces to 1 pound, but never to exceed the latter, preferably in a bread pan with a fairly narrow bottom. The shape of the pan has quite a bearing upon the ultimate quality and texture of the loaf, as a series of experiments will readily show.

In compounding formulas for bakery purposes, my experience has taught me to choose ingredients for some specific formula that bear some relation to each other or have similar characteristics. For instance, I cannot think of any better combination than a fine whole-wheat bread made from straight milled Kansas or Dakota wheat with 100 pounds of bread figs to the barrel. Baked in a pound size, preferably in a covered pan, a few chopped walnuts sprinkled on it would make a combination hard to beat. The combination of laxatives, the addition of a small proportion of flaxseed meal, with the nuts, place it in the class of highly nutritious breads. Properly merchandised a product of this kind should have a tremendous sale.

Before undertaking the manufacture of specialty or feature breads and products, first make up your mind to standardize the product through careful preparation and scaling of raw materials and to bring out in your advertising the dominant characteristics of the product manufactured.

The following fig bread formula should yield an excellent loaf if care is taken in its preparation and the formula adhered to:

Fig Bread (Excellent)

Hard wheat flour, 175 pounds; 5½ pounds yeast, 3 pounds salt, 5 pounds sugar, 10 pounds condensed milk, 10 pounds lard, 112 pounds water, 6 ounces Arcady. Dissolve the yeast in a part of the water, add the sugar. Place the balance of the water, which should register 95 to 97 degrees, in the mixer; add salt, Arcady and the flour and run for two or three minutes. Then add the dissolved yeast and last, shortening, which has been partly melted. Prove in a warm place until dough has risen until it will recede from the touch of the hand, then add 125 pounds bread figs, 25 pounds hard wheat flour, 5 ounces yeast, 5 ounces salt, twenty pounds water at 95 degrees. Mix the above ingredients carefully but thoroughly through the dough. Prove in trough for twenty minutes, then scale at 18 ounces and bake in one-pound bread pans.

Whole Wheat Fig Bread

Whole wheat flour (milled from Kansas or Dakota wheat), 175 pounds; 8 pounds sugar, 10 pounds lard, 3½ pounds salt, 4½ pounds yeast, 120 pounds water, 4 ounces Arcady. Proceed as for white bread. Allow to come up full to first knockdown then add 25 pounds whole wheat flour, 100 pounds bread figs, 5 pounds chopped walnuts or almonds, 20 pounds water, 5 ounces yeast, 5 ounces salt, mixed together. Let stand 15 minutes, then to the bench. Scale at 18 ounces, make up, prove and bake in covered pans similar to sandwich pans, approximately 2½ x 2½ x 7 inches.

Fig Bars

Four pounds brown sugar, 2 pounds shortening, 6 pounds soft flour, 5 pounds bread figs, 1 pint molasses, 1 pint eggs, 1 pint water, 2 ounces bicarbonate soda, 1 ounce cinnamon, 1 ounce allspice, 1 ounce ginger. Rub the shortening and sugar together in the mixing bowl; add the eggs; then the molasses, water and soda; lastly the balance of the ingredients. Roll out in long strips on the bench approximately 1 inch in diameter; place on sheet pans pressed down slightly with the hand; wash with egg and bake in oven approximately 400 degrees. Cut in sections when cool. Sell at 20 cents per dozen.

Oatmeal Fig Cookies

Four pounds sugar, 2½ pounds shortening, 2½ pints milk, 8 eggs, 4 pounds strong flour, 2 pounds oatmeal, 2 pounds bread figs, 1 ounce bicarbonate of soda, 1 ounce cream of tartar, vanilla flavor, ½ ounce salt. This mixture can either be rolled out flat and cut out with a regular cookie cutter 2½ inches in diameter or can be dropped out by hand on lightly greased pans. Bake in oven of approximately 400 degrees.

Chocolate Fig Layer Cake

Three pounds sugar, 1½ pounds butter and compound, 1 quart egg yolks, 1 quart milk, 2 ounces bicarbonate of soda, 1½ ounces cream of tartar, 3 pounds soft flour, 1½ pounds bread figs, ½ pound chopped walnuts, 5 ounces chocolate powder. Mix up in the usual method by rubbing the shortening and sugar to a light cream; add the eggs; then the milk and the balance of ingredients. Scale at 7 ounces into layer cake pans 8 inches in diameter. Fill with vanilla butter cream, through which has been mixed some chopped figs. Cover with chocolate fondant frosting.

Fig Bran Cookies

Five pounds soft flour, 3 pounds bran, 4 pounds brown sugar, 3 pounds shortening, 1½ quarts milk, 2 ounces bicarbonate of soda, 3 pounds bread figs, 1 ounce salt. Rub the shortening and sugar together; add the milk; then the soda and the balance of the ingredients. Cut out with a round cutter 2½ inches in diameter and place on lightly greased baking sheets. Bake in moderate oven.

Molasses Fig Drops

Three and a half pounds sugar, 1½ pounds shortening, 1½ pounds Ceylon cocoanut, 1 quart molasses, 1 quart water, 5 pounds flour, 2 pounds bread figs, 1½ ounces soda. Place the shortening and sugar in the mixing bowl and rub to a light cream; add the molasses; then the water and soda; then the balance of the ingredients and mix thoroughly.

Drop out with the hand on lightly greased pans and bake in oven of approximately 420 degrees.

Fig Boston Brown Bread

Two and a half pounds corn meal, 3 pounds rye flour, 2½ pounds graham flour, 1½ pounds white flour, 1 quart molasses, 2 quarts milk, 4 ounces soda, 2 ounces salt, 3 pounds bread figs. Place the molasses and milk in the mixing bowl; add the soda and the salt and dissolve thoroughly; add the corn meal, rye flour, graham flour, white flour and bread figs. Scale ¾ pound into Boston brown bread pans and bake in an oven approximately 420 degrees.

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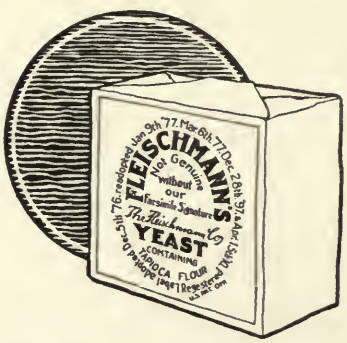

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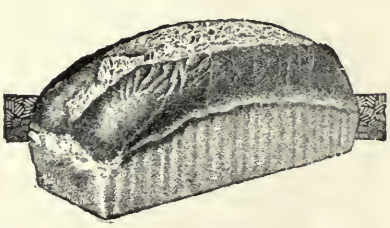

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